

... 6  
... 28  
... 43  
Cover  
... 9  
... 18  
... 30  
... 44  
... 26  
... 43  
... 20

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, 1944

# THE NATIONAL PROVISIONER

MARCH 11 • 1944

Leading Publication in the Meat Packing and Allied Industries Since 1891

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# THE NATIONAL PROVISIONER

Volume 110

MARCH 11, 1944

Number 11

## Table of Contents

Post-War Planning—Article VII.....	13
Maintenance of Motor Starters—Part I..	16
Trend to Lighter Hogs Continues.....	22
Propose Sausage Restriction.....	15
Officials Explain Amend. 7, DFDO 75.2..	14
Making Better Lard—Article IX.....	18
Keep Output High: Hardenbergh.....	25
Amendment 11, RMPR 239.....	30
To Discuss Relief Feeding.....	24
Recent War Agency Orders.....	34
New Order on Bills of Lading.....	20
A Page of Plant Operations.....	40
Patents of Meat Industry Interest.....	55
Up and Down the Meat Trail.....	27

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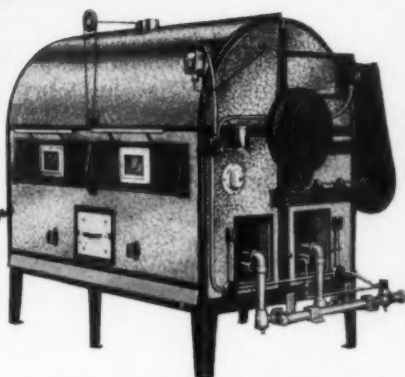
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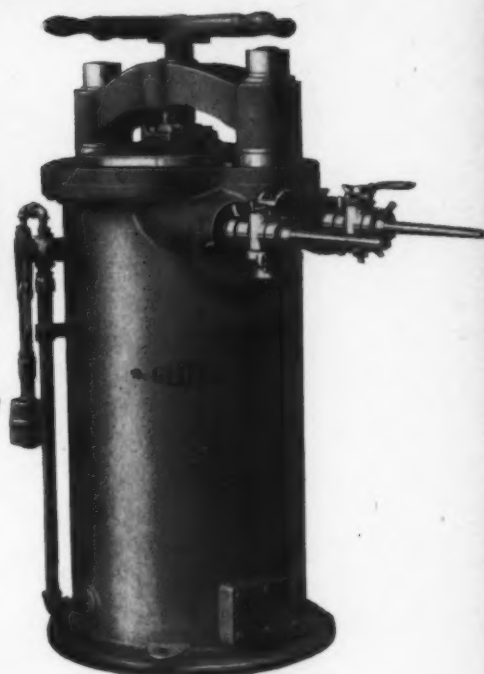
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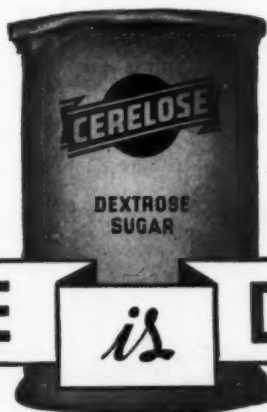


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# HOW ABOUT Post-War Planning

## VII. THE PACKER'S POST-WAR MARKETS

**D**ETERMINATION of the location and size (population) of his markets is only one phase of the post-war market analysis which the packer must carry on.

He will also want to weigh the possible trends of general business activity, employment and consumer income in the post-war period—in fact all those economic elements which influence people's ability to purchase his meat. The situation in his own particular markets will be his primary concern, of course, since it cannot be expected that conditions which prevail nationally will be found in all localities and areas at all times. Some communities which have shown the greatest income gains during the war may well register sharp losses when peace comes, even though the country's economic situation may be good.

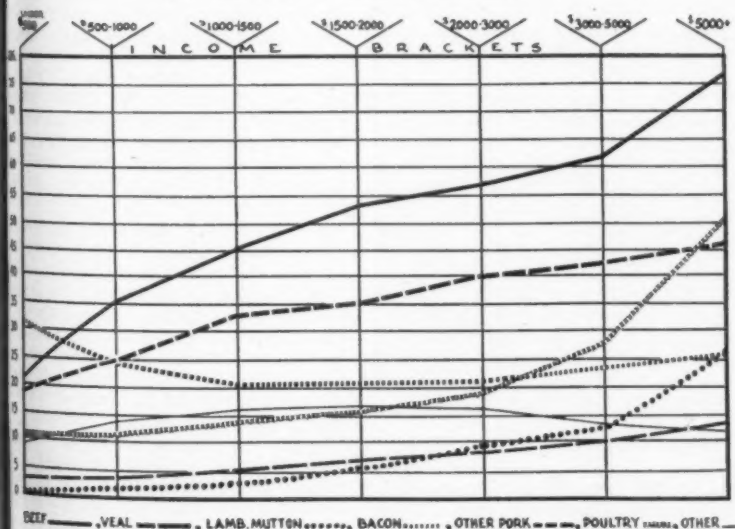
In addition to using his own resources in analyzing his markets, the packer may wish to employ those of other agencies. Fortunately, some of the groups which have been carrying on planning work, and particularly the Committee for Economic Development, have made their approach toward determination of post-war employment and production largely along local lines. For example, the Janesville, Wis., Committee for Economic Development announced recently that a company-by-company estimate of its industrial and commercial employment after the war indicates that there will be 8 per cent more jobs available when war orders cease than there are at present. This was the first predominantly industrial city to complete such an estimate.

As more and more local studies are released by the 1,325 CED committees,

Chambers of Commerce and other agencies, the packer should be able to get a fairly clear picture of the overall *quality* of many of his markets after the war.

A later article will make some practical suggestions for analyzing individual markets; meanwhile, let's take a look at post-war market analysis from the most general, or countrywide, point. This calls for a sort of restrained optimism on the part of the meat industry—optimism because the post-war possibilities for meat may easily be under-estimated if we cling to pre-war standards of dollar sales, tonnage and consumption—but restrained because there are many factors which may distort and delay the achievements which the future seems to promise. In this general analysis we will examine: 1) U. S. consumer's ability to buy meat, and 2) his willingness to buy.

PER CAPITA CONSUMPTION OF MAJOR MEAT CATEGORIES  
(BY FAMILIES AND SINGLE INDIVIDUALS)



### Basic Assumptions

As was pointed out in the first articles in this series, business and governmental groups now engaged in post-war planning, including the CED and the U. S. Department of Commerce, appear to make one basic assumption:

That high levels of economic activity, industrial productivity, employment and national income can and will prevail after the war. Such an economic situation is both the *aim* and a *required condition* of their planning. To reduce unemployment to a bedrock minimum, they estimate there must be 7 to 10 million more jobs in the post-war period than there were in 1940 with a 30 to 40 per cent increase in gross national product.

The term "gross national product" is much used in connection with post-war planning. The U. S. Department of Commerce says that "it is the total

(Continued on page 37.)



# EXPLAIN LIMITED INSPECTION SETUP, ARMY BUYING AND CONTROLS UNDER AMENDMENT 7, DFDO 75.2

**M**ANY of the questions which have troubled non-federally inspected beef slaughterers since the issuance of Amendment 7 to DFDO 75.2 were answered on March 10 at a Chicago meeting of key government officials and meat packers, arranged by the American Meat Institute.



HARRY REED

Under Amendment 7 to DFDO 75.2, all Class 2 slaughterers (non-federally inspected) who kill 52 or more cattle each week that produce beef meeting Army specifications are required: 1) to set aside for government purchase at least 50 per cent of the conversion weight of each week's production of all U. S. Choice, Good, Commercial and Utility grades of steer and heifer beef that meets Army specifications; 2) to qualify for limited federal inspection with respect to the beef set aside for the Army; 3) to bone, in accordance with Army specifications for frozen boneless beef, not less than 80 per cent of the beef set aside (subject to exemption).

George Lewis, director of the Institute's department of marketing, presided at the meeting and various phases of Amendment 7 were explained by Harry Reed, chief of the Livestock and Meat Branch, Office of Distribution, War Food Administration; E. S. Waterbury, administrator of DFDO 75.2; Dr. A. M. McGregor, inspector in charge, Chicago office, Meat Inspection Division, Office of Distribution; and George Chamberlain, field headquarters, perishable section, subsistence branch, Office of the Quartermaster General.

**REASONS.**—The expanding beef requirements of the armed forces, the probability that government needs might have required inspected packers to set aside more than 50 per cent of their beef, and the prevention of any siphoning off of Army beef from inspected to uninspected plants were among the reasons why Amendment 7 to DFDO 75.2 was issued, according to Harry Reed.

**INSPECTION.**—The limited federal inspection to be installed in Class 2 plants under the order (explained in THE NATIONAL PROVISIONER of February 26, page 28) will be limited only in the sense that it will apply to cattle of the type producing army style beef. It will apply primarily to the beef slaughtering and related departments and not to processing departments except insofar as their sanitary conditions may affect those of the plant as a whole.

While the government guarantees that inspectors will be available to all plants qualifying, packers will be asked to schedule their slaughter of Army style beef cattle so that the inspector's time may be used economically. The inspector will give the cattle an ante mortem examination (in which he may reject some as non-Army grade) and will inspect the carcasses and viscera. He will stamp carcasses, liver and tongues with the inspection stamp. He will denature condemned product, but will not follow it through the tankhouse.

In regard to physical plant requirements for qualifying for limited federal inspection, Dr. McGregor said that the Meat Inspection Division will give consideration to the shortage of critical materials, and will not judge existing facilities by the standards which would normally apply. Cleanliness of walls, ceilings, etc., will be the basis for deciding whether these are acceptable rather than the smoothness of plaster finish and other factors.

The division will require water tight floors, ample drains and adequate facilities for disposal of sewage; toilets must not discharge into catch basins. Independent trapping and venting will not be required on drains, but there must be at least one trap on outgoing lines.

Packers will be required to have an

## Custom Slaughterer Under Amendment 7

There will be no immediate changes in Amendment 7 to DFDO 75.2, government officials indicated this week in a meeting with non-inspected packers in Washington. The meeting was sponsored by the National Independent Meat Packers Association. In other words, WFA is satisfied that the order is necessary and wants to see how it works out before making any changes.

W. O. Fraser, Livestock and Meat Branch, Office of Distribution, explained WFA's interpretation of the amendment, as applied to custom beef slaughterers, as follows:

If a custom slaughterer kills only for others, the amendment is applied individually to his customers. In other words, in such a case inspection will only be required on such slaughter as is performed for a customer killing over 51 Army beef animals per week. Other customers will not be affected if the custom slaughterer does any killing at all for himself.

Then an aggregate picture is taken and inspection will be necessary if the total slaughter amounts to more than 51 animals per week.

adequate supply of pure hot and cold water; hot water at 180 degs. can be provided by mixing water and steam. A separate dressing and toilet room must be provided. Manure piles, neglected catch basins and fly nuisances will not be tolerated.

In general, obsolete equipment, if clean and in good condition, will be acceptable. Head racks will be needed, as will viscera trucks with demountable pans.

Dr. McGregor said that if the packer is located near a meat inspection station the local inspector can look over the establishment. He suggested that the plant be put into good shape from a sanitary standpoint before the inspector's visit.

He emphasized that the Meat Inspection Division will be cooperative rather than critical and will try to help the packer qualify for inspection. However, it will not accept anything less than the highest standards of cleanliness.

Dr. McGregor pointed out that employees must be trained to work under federal inspection conditions and suggested that such training be started at once.

**ENFORCEMENT.**—Compliance with DFDO 75.2 has been good, Mr. Waterbury stated, adding that the administrator's office has the grading reports and other data to guide it in checking on the individual firm's performance under the order.

There are no exemptions from the set-aside order, he pointed out, although there are some temporary and permanent exemptions from the requirement that 80 per cent of the packer's set-aside beef be boned. The latter exemptions are made by the Administrator on the basis of facts furnished by the packer in a triplicate letter of application. He pointed out that some packers have found it impossible to bone the beef because of the requirement that it be placed in the freezer within 7 hours after boning.

In reply to one question, Mr. Waterbury said that a packer who was unable to qualify for inspection would not be allowed to slaughter more than 51 head of Army style beef cattle weekly, although he could kill as many canners, cutters and bulls as he wished. Once qualified for inspection, the packer will have to set aside 50 per cent of his kill of Army style beef cattle weekly, whether he is killing under or over 52 head.

Mr. Waterbury read a new ruling on custom slaughtering. In effect, the ruling provides that if a packer kills only 40 head of Army style beef cattle for his own account, but 12 head for another packer, he will come under Amendment 7 since the total kill is the governing factor. However, it was pointed out that in the case of a custom slaughterer killing for several packers, the application of the 50 per cent set-aside against the total kill would mean that part of the supply of packers whose volume was under 52

(Continued on page 51.)



## Non-Slaughtering Sausage Committee Suggests Restriction and Allocation

**F**OLLOWING a two-day session with meat price officials of the Office of Price Administration this week, members of the newly constituted industry advisory committee for non-slaughtering sausage manufacturers submitted a resolution recommending the immediate adoption of a sausage restriction order for firms producing 250,000 lbs. or more product per quarter and limiting output to that of the corresponding three-month period of 1941.

The committee was one of two new industry committees which conferred with OPA meat price officials in Washington this week. The other group represents slaughtering sausage manufacturers. It is understood that the recommendations of the two new OPA advisory committees might result in reduction of sausage ration values. Personnel of both these committees are listed below.

According to a spokesman for the non-slaughtering committee, the requested restriction order "will enable war procurement agencies to secure much needed product for the armed forces, return substantial quantities of fresh meat to the family dinner table and will enable retailers . . . to secure an adequate supply of meat without being forced to take large supplies of sausage product for which they have no market."

### Would Exempt Small Plants

The proposed order would not be applicable to those manufacturing or selling less than 250,000 pounds per quarter, and the quota base would be a corresponding three-month period of 1941. It would make it necessary for all coming within its purview to report their base period usage as well as to make quarterly reports. The question of whether the restriction would be on a company or plant basis, or on a sales or manufacture basis, is left to "further studies by OPA" and to "further consultation with the committee."

The committee spokesman contended that integrated packers had utilized their "favored position" to increase their own volume to "unprecedented heights," with resultant decline in the manufacture of sausage by non-slaughtering producers.

In some instances, he declared, integrated packers have increased their sausage production 160 per cent above their 1941 level, while non-slaughtering manufacturers, deprived of raw material, have been able to produce but 60 per cent of their 1941 output.

"In the pre-war era," he said, "fresh meat in primal cuts customarily found its way to retail butcher shops and thence to the family dinner table. Under present conditions, with the packer in control of the raw materials for sau-

sage, good meat is finding its way into sausage because the independent cannot secure the less desirable grades that ordinarily go into sausage. A restriction order would return this better grade of meat to the housewife."

It was also charged that retailers from all over the nation are complaining that packer salesmen are "padding" their orders with shipments of manufactured meat products, with resultant "glut" of such products in their stores and consequent loss in profit.

The non-slaughtering committee also submitted a resolution urging adoption of an equitable system of allocation of the available meat supply, as well as the inauguration of a vigorous enforcement campaign against "forced sale" tactics in the industry.

Members of the non-slaughtering sausage maker's industry advisory committee are:

John G. Stephen, secretary, Arbogast and Bastian, Allentown, Pa.; Ernest R. Orling, president, Orling Brothers, Detroit; Charles F. Wetterling, president, Charles Wetterling & Sons, Inc., Chicago; George Kast, president, Henry Kast, Inc., New York; Sidney H. Rabinowitz, president, Colonial Provision Co., Boston; Carl Weisel, jr., president, Weisel & Co., Milwaukee; Fred Glaser, president, Glaser's Provisions, Omaha; Raymond C. Briggs, pres-

ident, L. S. Briggs, Inc., Washington, D. C., and Walter Seiler, president, Karl Seiler & Sons, Philadelphia, who is chairman of the group. Sidney H. Rabinowitz is vice chairman.

Members of the slaughtering sausage makers' industry advisory committee are:

H. W. Clubb, manager, sausage division, Cudahy Packing Co., Chicago; Walter I. Bergman, manager, sausage division, Geo. A. Hormel & Co., Austin, Minn.; Gottfried O. Mayer, vice president, Oscar Mayer & Co., Chicago; W. C. Codling, vice president Tobin Packing Co., Albany; Joseph O. Neuhoft, secretary, Neuhoft Brothers Packers, Inc., Dallas; Paul A. Tarnow, sales manager, Herman Sausage Factory, Inc., Tampa, Fla.; Rex W. Perry, president, Perry Food Products Co., Chicago; L. O. Alkire, Swift & Company, Chicago; F. E. Wernke, president, Louisville Provision Co., Louisville; Walter Luer, vice president, Luer Packing Co., Inc., Los Angeles; J. C. Dreher, jr., treasurer, Dreher Packing Co., Columbia, S. C., and G. W. Birrell, treasurer, Ch. Kunzler Co., Lancaster, Pa., chairman of the committee. Gottfried O. Mayer is vice chairman.

### NEW DRY MILK NAMES

"Non-fat dry milk solids" or "defatted milk solids" are the names now given to what has heretofore been referred to as "dry skim milk," as a result of the passage of HR 149. The effect of this legislation is to bring about a change in the administrative designation applied to this product by the Food and Drug Administration.



### JEEP FOUND USEFUL ON WISCONSIN FARM

One of the jeeps recently released for civilian use by the Army has been found to have many uses on the Lake Geneva, Wis., farm of Marion Isbell, Chicago restaurant operator. Here the versatile vehicle is shown bringing the feed rack up to feeding bins for the Isbell cattle.



# MAINTENANCE OF MOTOR STARTERS IN THE MEAT PACKING PLANT

By A. M. COOPER, Manager, General Mill Section, and L. E. MARKLE, Motor Control Engineer,  
Westinghouse Electric & Manufacturing Co.

**I**N THESE days of rationing and shortages, when America must feed its armies all over the world, and assist in feeding the starving peoples of the world, the meat industry is called upon to produce and pack and ship unprecedented quantities of product. It is essential that its machinery be kept in continuous operation. The grinders, cutters, hogs, melters, mixers, dryers, conveyors, pumps and packaging machinery must operate at peak production. Since the successful operation of these machines is dependent upon the electrical equipment used to drive them, an analysis of the maintenance of motor starters is important. Though the motor itself may be in perfect operating condition, it will not function properly unless the starter that controls it has also been properly maintained. Almost all except fractional horsepower meat plant motors require starters.

Satisfactory maintenance requires competent men and a thorough and adequate plan of handling the inspection and repair work. Good inspection and prompt repairs will avoid high maintenance costs; complete replacements will often be avoided; lost time will be kept at a minimum.

Preventative maintenance begins with the proper selection of the motor starter. If it is not suitable for the installation, or if it has insufficient capacity, maintenance troubles are inevitable. The initial inspection of a new installation should be thorough and operation observed at load conditions before final acceptance is made. A time schedule for routine inspection should be established to meet the service requirements. As motors and their starters are always associated, a combined schedule can require inspection of both.

## Do Not Lubricate Bearings

Oil and grease should never be applied to the bearings of a contactor or relay. Experience has indicated that oil or grease will cause dirt to accumulate and eventually result in a sticky, gummy accumulation that causes sluggish action. The bearings are designed with these requirements in mind and no lubrication is required on any part.

Bearing parts should permit contactors or relays to operate freely and without apparent friction. If parts are out of alignment and excessive friction does exist, it should be eliminated. Sluggish action will cause electrical troubles. Monthly inspections for severe service and semi-annual inspections for average service will do a great deal to



FIGURE 1.—D.C. CONTACTOR

Closeup view of d.c. contactor with arc box, coil, contacts, bearings, spring and shunt.

prevent bearing and friction troubles.

No bearings are required when the moving parts of a contactor or relay are relatively light and the magnetic forces can be made strong enough to lift the movable parts vertically to close the contacts. This is an ideal design as

far as bearings are concerned. However, the moving parts must be guided within the solenoid and non-magnetic guides must be used to prevent magnetic sticking and sluggish action.

Although contacts are generally thought to be subjected primarily to electrical duty, the mechanical duty is equally important. Endurance tests are made with no current through the contacts to observe how well they withstand the pounding, rolling and sliding or scrubbing action that occurs every time the contacts close. Contactor designs often provide a rolling action of the contacts so that the circuit is closed and opened on the contact tips instead of on the closed contact position.

When high currents that are difficult to interrupt are expected, powerful arc rupturing structures are supplied to force the arc off the contacts and quickly extinguish it. These arc-rupturing structures are called arc boxes or blow-out structures. When in operating position, they completely surround the contacts and must always be in correct position to rupture the arcs effectively. They are easily removed for inspection or replacement of contacts. They must be returned to proper position after inspection so that the arc will be properly broken and the contacts will not be unnecessarily worn and burned.

Contacts should be renewed when badly burned or pitted and when worn thin. They should be clean but need not

FIGURE 2  
MOVING PARTS

Moving parts of contactors and relays must move freely and without evidence of undue friction since sluggish action will cause electrical troubles. Bearings are made for severe duty and should not be oiled or greased since experience has shown that oil or grease will cause a sticky, gummy accumulation of dirt which will impede action. Regular inspection will help to avoid bearing and friction troubles.





be smooth. In fact, a clean contact with a roughened surface comparable to coarse sandpaper is satisfactory and provides as good, or better, contact surface than perfectly smooth surfaces. If a contact surface is pitted or burned and not worn thin it can be cleaned and used again.

The method of cleaning is important. Coarse and crude filing wastes material and generally deforms the original contact shape. The contact surfaces then have high spots and point contacts that are apt to overheat. Instead of filing, clean with sand paper or by buffing wheel. A fine file is permissible if the contact shape is maintained. Emery paper should never be used as particles may adhere to the surface and cause unnecessary wear.

Silver contacts seldom require cleaning. They may look black and dirty because of the silver oxide, but as the oxide is a conductor, cleaning is not often necessary.

When contacts are replaced, the surface against which they are bolted should be thoroughly cleaned. This is usually a current carrying joint and a clean contact bolted to a dirty surface can not give best results. Both surfaces should be clean. Any traces of copper oxide should be removed.

### Keep Bolts and Screws Tight

The screws or bolts that hold contacts in place must be tight at all times. A loose contact surface offers high resistance and develops heat. This causes increased oxidation of the copper contacts. As copper oxide is not a good electrical conductor, this oxidation creates still more resistance and heat. This action is cumulative and eventually causes contacts to melt with deterioration of the entire contact assembly.

When contacts open and close, the rolling and rubbing action combined with the slight burning of a normal arc combine to keep the contacts bright and clean. If the contacts operate infrequently, the cleaning action does not occur and a covering of copper oxide develops. The heating-oxidation cycle may start and eventually overheating may develop even though the current or load is normal or less. For such conditions, silver contacts will probably give better service as silver oxide is a good conductor and heating does not develop. Silver contacts may also provide some relief in cases where a small overload condition is troublesome. They must, however, be used with some caution because they will not correct overheating caused by loose connections. As silver has a lower melting temperature than copper, silver contacts are more prone to become soft and "weld" or "freeze" together when subjected to high arcing temperatures.

Other special alloy materials are available that give reasonably good service under certain unusual or specific conditions. Contacts made of special materials should be used only on advice of the manufacturer of the device. Usually they are rated at lower current

FIGURE 3  
CONTACT  
RENEWAL

Contacts worn through by long use, or badly burned contacts, must be renewed. Surfaces against which contacts are bolted should be cleaned. Clean copper contacts, though slightly roughened, are entirely satisfactory. Silver contacts, although black in appearance, need not be cleaned. Make sure that contacts are tight at all times. Contacts may be cleaned most satisfactorily with sandpaper or with a buffing wheel. Never use emery paper.



FIGURE 4  
ARC SHIELDS

Arc shields must be in correct position. A misaligned arc shield will seriously reduce the arc-interrupting ability of the entire blowout structure and may interfere with the opening or closing of the contactor. When in operating position, the arc-interrupting structures should completely surround the contacts. The illustration shows the replacement of shields.

carrying capacities than similar contacts of copper or silver.

The closed pressure of contacts is an important factor in their ability to carry current. A small contact with suitable contact pressure will carry more current than a larger one with little or no pressure. Renewal of thin contacts is required, as with wear they lose their contact pressure. It is important to keep the contact springs in good condition. Replace them if they have been damaged or have lost temper through exposure to high arcing temperatures.

A monthly inspection of contacts for pressure, available life, surface condition, temperature and tightness should suffice for normal conditions. For severe operating conditions a weekly inspection

is frequently found to be advisable.

Shunts are generally flexible bands of woven copper strands that carry current from the movable contacts to a stationary stud. If the shunt is unduly bent its strands break and cause additional loading of the remaining strands.

Shunts with broken strands should be renewed to prevent overheating. The terminal connections of the shunt should be tight. Shunt ends are frequently silver plated or covered with special finishes to insure a clean contact surface of good current carrying ability.

*This is the first of two articles on "Maintenance of Motor Starters in the Meat Packing Plant." The second will appear in an early issue of THE NATIONAL PROVISIONER.*



# BACK UP LARD PROMOTION BY

## ARTICLE IX

### Caustic Soda Refining, Deodorization and Hydrogenation

## Making Better Lard

**W**HETHER his plant is large or small, every progressive packer can make a valuable contribution to the success of the current American Meat Institute lard promotional campaign by turning out better lard.

Production of quality lard depends on adherence to certain fundamental principles. By observing these principles, any packer can produce a good grade of lard that will win and retain consumer acceptance. These basic rules for the production of better lard are set forth in a series of articles prepared by the American Meat Institute which are now being published in *THE NATIONAL PROVISIONER*.

The ninth article, in question and answer form, covers caustic soda refining, deodorization and hydrogenation of lard:

#### CAUSTIC SODA REFINING

1.—What is meant by caustic soda refining?

Caustic soda refining is a process in which the free fatty acids of lard are neutralized with caustic soda. This process results in the formation of soap, which is insoluble in lard and which separates out, settling to the bottom of the tank.

2.—When should lard be caustic soda refined?

When it is high in free fatty acid, and also when it is being prepared for deodorization, or hydrogenation and deodorization.

3.—When is lard ever high enough in free fatty acid to require this treatment?

Lard properly made from fresh fats should never need caustic soda refining because of high free fatty acid. Lard

from certain fats, such as sweet pickle fats, especially from long cures, dry salt and frozen fats may require this treatment.

4.—How low may the free fatty acid be in caustic soda refined lard?

It may be reduced practically to zero, that is, about 0.05 per cent.

5.—What is the smoking temperature of lard that has no free fatty acid?

Lard with no free fatty acid smokes above 425 degs. F.

6.—Why not caustic soda refine all lard to raise its smoking temperature?

A high smoking temperature is not the only qualification of a good lard. The flavor, if any, should be natural and pleasing. Caustic soda refining changes the natural flavor to a "soapy" one, which can be only partly removed by further refining with activated carbon. The slight soapy flavor of this lard should be overcome by blending with other lard. For complete removal of the undesirable odor, steam deodorization is required.

7.—How is caustic soda refining carried out?

The proper amount of caustic soda is calculated from the percentage of free fatty acid present and the amount of fat to be refined. The caustic soda, dissolved in water, is added to the fat, and the mixture is heated at about 120 to 140 degs. F. for 15 to 20 minutes, with constant stirring. The stirring and the heating are stopped and the foots allowed to settle. After settling, the clear lard is drawn off. Before it is used it should be filtered with activated carbon and a filter aid to remove floating foots and improve its flavor.

8.—Does caustic soda refining affect the keeping quality of lard?

This question cannot be answered with an unqualified "yes" or "no." In one series of 18 experimental refinings, four samples were unchanged, four were improved, and ten were reduced in keeping quality. In another series of five blue lards, one was improved in keeping quality, two were unchanged, and two were lower in keeping quality after caustic soda refining. In another group of four prime steam lards (none of them blue), all four were improved in keeping quality by this type of refining. In a series

#### HOW IS IT DONE IN YOUR PLANT?

- 1.—How do you caustic refine lard?
- 2.—How is the keeping quality of your lard affected by caustic refining?
- 3.—If you caustic refine at your plant, what is the refining loss?

of 39 lards, all very high in iron and low in keeping quality, every one was improved in keeping quality by caustic soda refining.

These figures should not be interpreted to mean, however, that any lard with poor keeping quality can be improved by caustic soda refining. If the low keeping quality is due to deterioration of the fat (caused by old age or long contact with oxidizing agents, such as dissolved iron or copper or just air), caustic soda refining cannot be expected to cause any improvement. It cannot work miracles; it can only remove certain impurities which would do damage if permitted to remain in the lard.

9.—When is caustic soda refining necessary?

1) Lard should be caustic soda refined if it is to be hydrogenated and deodorized. It may be necessary to caustic soda refine for deodorizing alone, but if the lard is a good grade low fatty acid lard, it may be deodorized in a modern deodorizer after merely bleaching and clarifying. 2) Sweet pickle fats should be caustic soda refined, if the free fatty acid content is high. (Under federal inspection, sweet pickle fats cannot be called lard, even after processing, according to regulations in force at the present time.)

#### DEODORIZATION

1.—Why should lard be deodorized?

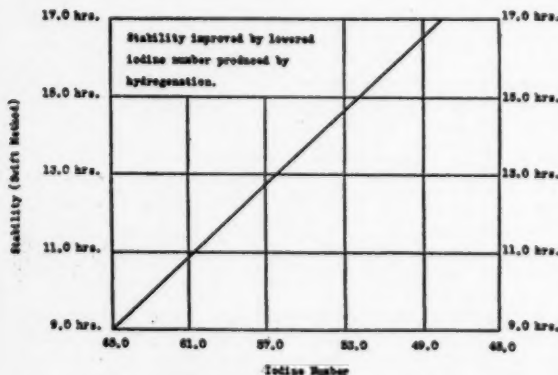
To remove its flavor and odor.

2.—Why should flavor and odor be removed?

Lard made by any of the standard methods has a characteristic odor, sometimes mild and sometimes stronger. Until recent years there has been no objection to flavor in lard, but some producers now feel that lard should be very mild or entirely flavorless.

3.—How may lard be deodorized?

1) Deodorization, as a separate process, consists in rapidly blowing live steam into lard warmed in vacuum and heated to about 350 degs. to 450 degs. F. This process is continued for four or five hours, depending on the completeness of deodorization desired. 2) Partial deodorization may be accomplished during drip ren-



HOW HYDROGENATION IMPROVES STABILITY



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dering. In this process, the deodorization takes place in the lower compartment, where the water is boiled off under vacuum, carrying with it part of the odor and flavor.

4.—Does deodorization affect stability?

It does not improve keeping quality, and if not carefully done it may lower it. Deodorization may also darken the color somewhat.

5.—Is deodorization the only way to get mild or flavorless lard?

It is the only way to get flavorless lard, but by observing a few precautions a mild flavored lard can be made without deodorization: 1) Fats should be carefully handled; 2) Rendering time should be as short as possible; 3) Some flavor may be removed by rendering with activated carbon in the tank, or by filtering with activated carbon.

### HYDROGENATION

1.—What is meant by hydrogenation?

Hydrogenation is the process in which hydrogen is chemically added to the fat. It does not consist of merely mixing hydrogen with the fat. The fat and hydrogen must be made to combine, forming a new substance. Each is reluctant to give up its own identity and will not do so except at high temperature, and in the presence of a catalyst—a substance that encourages this reaction.

2.—Why should a fat be hydrogenated?

Hydrogenation changes soft fats to harder ones.

3.—Why should lard be hydrogenated?

Lards that are too soft may be made harder by hydrogenation. If hydrogenation is continued too far, the lard will be too hard for culinary use. Because of this, scientific control is necessary to produce a fat with satisfactory hardness.

4.—What other changes will occur in lard when it is hydrogenated?

1) Its keeping quality will be substantially improved. The increase in stability depends on the degree of hydrogenation. This relationship is shown in the accompanying chart. Degree of hydrogenation is always measured in terms of iodine number. A lard with a high iodine number is soft, as lard from a peanut—or soybean—fed hog; but when lard is hydrogenated, the iodine number will become lower, and at the same time the lard will become harder. 2) Hydrogenation always produces an undesirable odor in fats, requiring them to be deodorized. 3) Hydrogenation lightens the color of the fat. 4) Hydrogenation changes the nutritional value of the lard. Lard has been shown to be a good source of essential fatty acids. Hydrogenation changes these acids, making them less valuable.

5.—Does hydrogenation remove free fatty acid?

It does not remove the free fatty acid or affect the smoking temperature.

6.—What should be done to lard before it is hydrogenated?

It should be caustic soda refined to remove free fatty acids, and filtered with a filter aid to remove solid particles. It is useless to deodorize lard before hydrogenation, because all fat must be deodorized after hydrogenation.

7.—How can hydrogenation be used to make better lard?

Lard may be partially hydrogenated and sold as a shortening, but may not be called "lard." Or lard may be hydrogenated further and blended with soft lard to make lard of acceptable consistency. The BAI permits such a blend to be sold as lard. Blending of this sort will help to overcome the difficulty of soft lard in the summer.

### Packer Must Give Bill of Lading to Railroad Before He Obtains Car

No carrier by rail shall furnish a car for loading with fresh, frozen or salted meats, packinghouse products or by-products until the shipper has given a bill of lading on the car to the carrier, or until the shipper has given the carrier assurance that a bill of lading will be furnished within 48 hours after the car is placed for loading, according to Car Service Order 184 issued this week by the Interstate Commerce Commission. The order is effective at 7 a.m. on March 16.

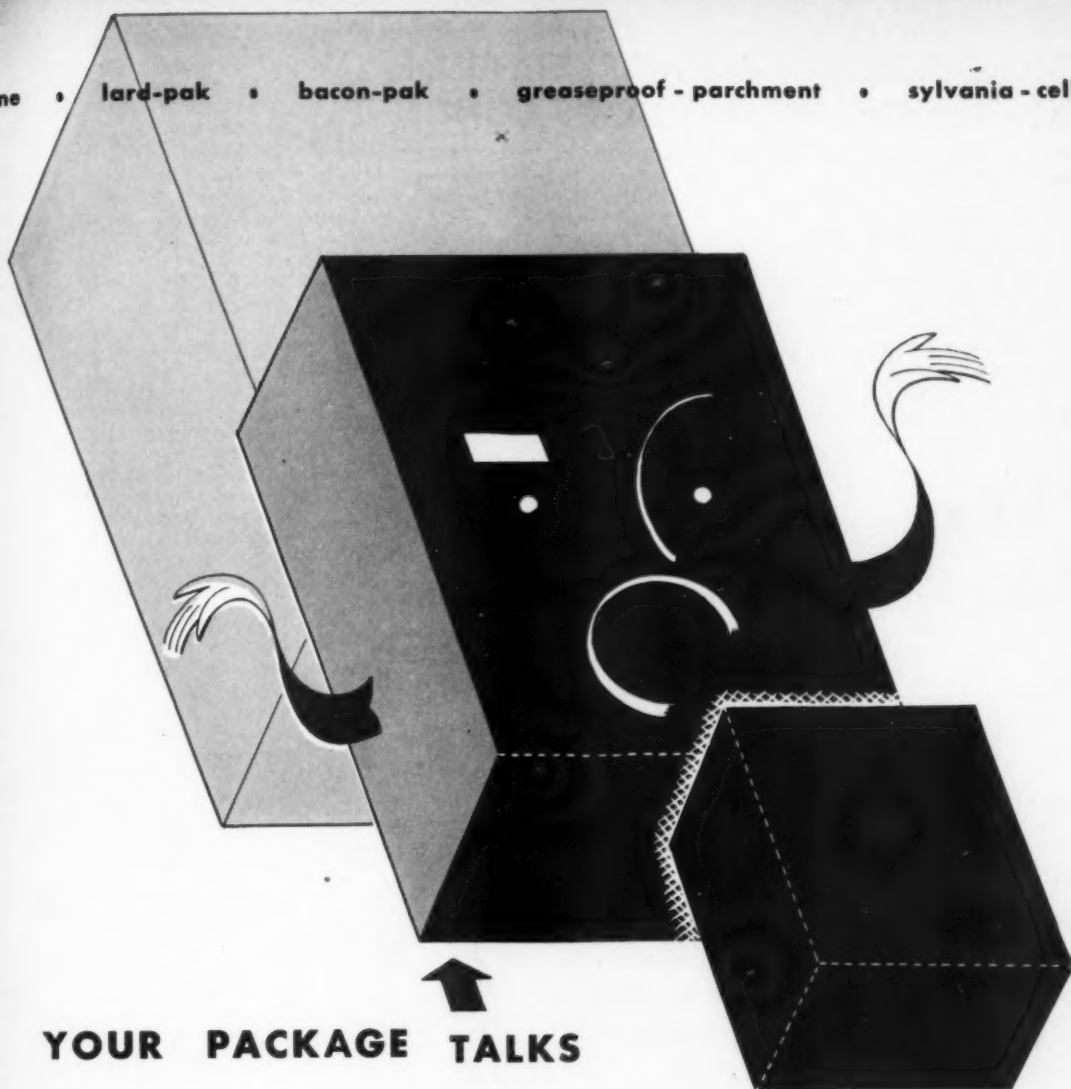
In issuing the order the commission said that immediate action is necessary to prevent a shortage of equipment and congestion since meat shippers are causing delay in car service by failing to furnish shipping orders to carriers after cars are loaded. THE NATIONAL PROVISIONER is informed, however, that many such cases of delay have been due to the government's failure to furnish the packer with shipping instructions after cars have been loaded with product for the FSCC and other government agencies.

After March 16, no carrier may furnish a freight car from either public or other-than-public delivery tracks to any shipper for loading unless a bill of lading has been furnished to the originating carrier's agent at the original billing point, or a written assurance signed by a shipper has been provided to guarantee that a bill of lading will be furnished within 48 hours after the first 7 a.m. after the freight car is placed for loading. If the bill of lading is not furnished within the prescribed time limit, no further freight cars may be supplied to the shipper until a bill of lading is supplied for the confiscated car.



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## TREND TOWARD THE MARKETING OF LIGHTER WEIGHT HOGS CONTINUES

AVERAGE weights of barrows and gilts and sows sold on the Chicago, Kansas City, Omaha, E. St. Louis, So. St. Joseph and St. Paul markets during February were sharply under those of a year earlier. The decline in average weights of barrows and gilts at these points ranged from 5 to 17 lbs. while on sows the loss was from 19 to 44 lbs. Government figures show that the trend is continuing into March.

Hogs marketed in 1944 will probably

average considerably lighter in weight than they did in 1943, the government stated recently in a review of the livestock situation. The average weight of all hogs slaughtered under federal inspection in 1943 was 254 lbs., 9 lbs. heavier than the average weight in 1942, which was much above the 1935-39 average of 229 lbs.

By December of 1943 the average weight of hogs slaughtered under federal inspection had dropped to 244 lbs.

against 252 lbs. in January, 1943 and 248.7 lbs. in December, 1942.

Average live weight of hogs slaughtered under federal inspection in January was 249.3 lbs. against 252.1 lbs. in January, 1943.

If the average weight of hogs slaughtered under federal inspection in 1944 should be around 240 lbs., it would mean that about 7% lbs. less pork and about 2 lbs. less lard would be available from each hog than in 1943.

The high average weight in 1943 was due to large feed supplies available during part of the year, relatively favorable feed prices and the government program of encouraging farmers to feed to heavier weights. While hog prices were considerably above the government's support level during most of 1943, the fact that the government underwrote a minimum level of \$13.75, Chicago, for 240- to 270-lb. barrows and gilts beginning with April was undoubtedly a factor which encouraged heavy feeding as well as numerical production.

The emergency winter program of supporting the prices of 270- to 300-lb. hogs has probably had little effect on average hog weights. Producers seem inclined to get rid of their hogs as soon as possible and have used the support extension merely as insurance against losses they might have suffered as a result of being forced to feed some hogs to heavier weights when they were unable to market them within the original support range.

### Support for 200- to 240-Lb.

The War Food Administration reiterated last week that it would continue its hog price support program during the period ending March 31, 1945. For the Chicago market for the period ending September 30, 1944, the support price for good to choice butcher hogs (barrows and gilts) weighing 200 to 270 lbs. will be \$13.75 per cwt.; for the period from October 1, 1944 through March 31, 1945 the Chicago support price will be \$12.50 for 200- to 240-lb. butchers only. WFA will continue its current support of 270- to 300-lb. hogs at the \$13.75 level on a temporary basis.

Note that the 200- to 240-lb. butchers, as well as the 240- to 270-lb. hogs, will be supported at \$13.75 until October 1, 1944; originally the WFA had promised support on the light weight butchers no farther than the 31st of this month.

While the feed outlook, the hog-corn ratio and WFA's intention to reduce the support price this fall offer little long-term encouragement for the hog producer and feeder, there seems to be some question as to why so many hogs are being marketed at light weights at present. Observers point out that the odds are now in favor of a rising price level.

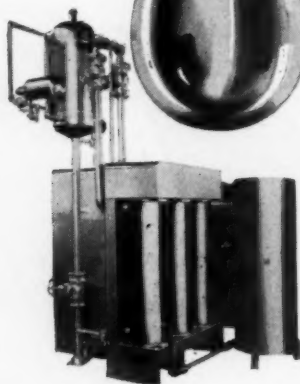
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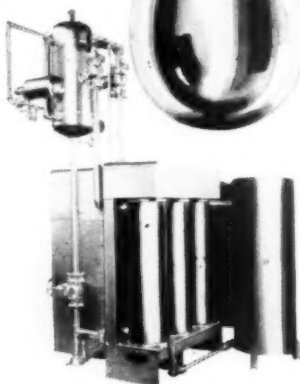
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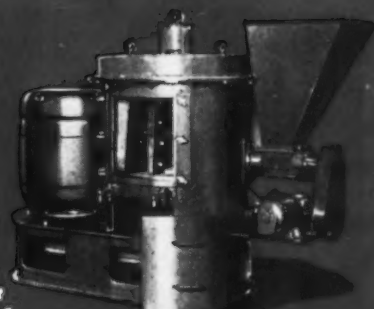
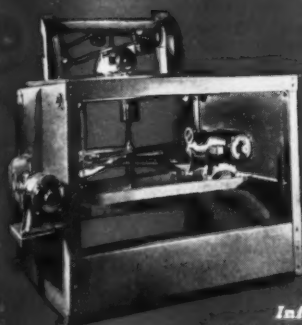
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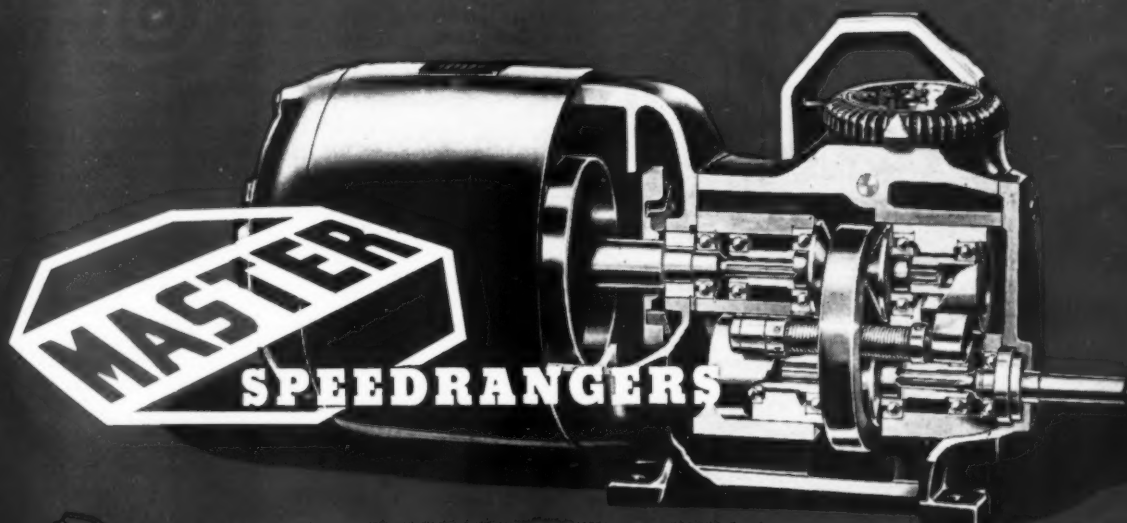
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BUY UNITED STATES WAR BONDS AND STAMPS



Available in sizes up to and including 3 horsepower in three different speed ranges—3 to 1, 6 to 1 and 9 to 1. Only with an all-metal drive can you secure the compactness, simplicity, flexibility and economy that are so advantageous today.

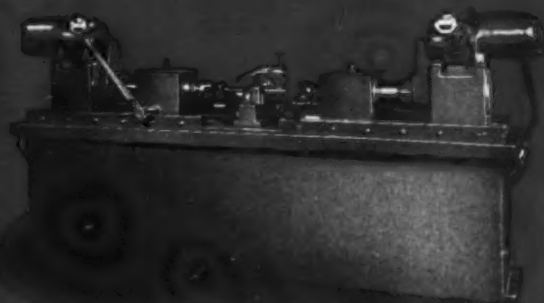
Infinitely variable speed may be secured to any R.P.M. within the range of the unit. The output speed is increased or decreased by variation of the position of the ring on the two driving and two driven cones.



THE MASTER ELECTRIC COMPANY • DAYTON, OHIO



Save material and save space with the simple compact, integrally built Master Speedranger. The all-metal construction insures greatest possible durability and freedom from service interruptions.



Available in the vast number of types that make up the Master line including the flanged type as shown, also gearhead, uni-brake, fan-cooled, explosion-proof, splash-proof, multi-speed, etc.



# YES! CUDAHY'S SHEEP CASINGS *Better 'em 3 Ways*



**JUICIER!** The flavorful juices of your frankfurts are better protected by Cudahy's Sheep Casings. And besides, Cudahy tests its casings for uniform strength. Remember, too, research has proved that sheep casings retain more of the proteins, minerals and fats.

**PLUMPER!** The natural resiliency of Cudahy's Sheep Casings gives your franks a plumper, more appetizing appearance. And whatever size frankfurt you make, Cudahy has Sheep Casings to meet your need.

**MEATIER-LOOKING!** The real meat goodness of your franks shows off better in Cudahy's Sheep Casings because the meat is so carefully protected.

So give your frankfurts better taste-appeal, eye-appeal and food value...select Cudahy's Sheep Casings! Get in touch with your Cudahy Salesman today!

**THE CUDAHY PACKING CO.**  
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

son than in other seasons when it got to be time to clean up the feedlots. This is the time of year when a change in character of receipts results from the close of a season on many farms, but the change in the last two or three weeks has been too pronounced to be attributed entirely to this.

"Some farmers attribute the selling of light hogs partly to the grain situation, but more of them say they are disposing of hogs at lighter weights because they just did not do well on the grain. Some explain that much of the new corn does not have satisfactory feeding value and so much of it is required to put weight on the hogs that they decided to dispose of the crop and save the grain. One said the hogs did so poorly that he would need more than the ceiling price to make it pay; hence he decided to unload now.

"If it is true that the corn has less feed value than in a normal season, the outlook for a balance between the feed and hog supply is more discouraging than it was earlier. In view of the drive gaining momentum to 'allow' less corn for hog raising and more to the processing plants through federal price manipulation, packers may be swamped with light hogs before this year ends."

## Study How Processing Affects Meat Proteins

Recent experiments conducted by C. E. Poling, H. W. Schultz and H. E. Robinson in the Swift & Company research laboratories have indicated that canning slightly lowers the nutritive quality of the proteins of cured pork shoulder. A report of the experiments, recently published in the *Journal of Nutrition*, stated that research also revealed that the proteins of dehydrated pork muscle and fried and fresh pork shoulders was slightly superior in nutritive quality to those of canned cured pork shoulder, roast fresh pork shoulder, and dehydrated beef muscle.

The meats used in this study—raw cured pork shoulder, canned cured pork shoulder, roast pork shoulder, fried pork shoulder butt, dehydrated pork, and dehydrated beef—were mixed into the respective test diets without additional treatment other than the necessary grinding for proper mixing, and freezing for preservation until used.

The report mentioned that the slight damage to proteins of cured pork shoulder by the commercial canning procedure described may be an indication that a more severe processing schedule might damage proteins to even a greater extent. Schedules for canning other meats are often more severe than for cured pork, and further investigations may reveal even more damage to the respective protein, it was stated.

Food Fights for Freedom! Produce, conserve, share and play square with it.

## Relief Feeding Is Topic of Washington Forum

Virtually all phases of the relief food problem will be reviewed March 18 when 700 federal, state and foreign officials convene at the Hotel Statler, Washington, D. C., to hear the views of a group of prominent men engaged in the planning and distribution of relief foods. The one-day program will be under the sponsorship of Food Forum, an organization formed by processors, packagers and distributors of American foods to act



HENDRICKSON

as a clearing house of ideas for those interested in the problem of better feeding. Bob White is executive chairman of the forum.

Highlighting the scientific approach to the problem will be an address by Dr. Paul R. Cannon of the University of Chicago, a leading research figure in the field of protein diets. Dr. Cannon recently asserted that what the starving peoples of the world need most urgently is a high quality protein diet. Although conceding that animal products are the best source of this important constituent, he expressed doubt that the U. S. has a supply sufficient to share with the rest of the world. Accordingly, he declared, it becomes necessary to turn to other protein sources, particularly vegetable proteins obtained from soybeans, peanuts and cotton seed. Research along these lines has been intensified by the war, he said, "making vegetable protein the solution to relief feeding."

## Other Forum Speakers

Dr. Cannon currently is conducting a series of studies of protein evaluation at the University of Chicago.

Other speakers at the forum meeting will include representatives of governmental agencies dealing in relief foods, among them Roy Hendrickson, a deputy director of the UNRRA; Lee Marshall, director of the office of distribution for the War Food Administration, and H. W. Parisius, chief of the food branch, FEA.

Scientific aspects of the food relief problem will comprise the theme of a talk by Dr. Theodore W. Schultz, professor of agricultural economics at the University of Chicago. The problem of distribution and conditions abroad will be taken up by D. Robert Yarnall, spokesman of the American Friends Service Committee, while the necessity for a planned post-war farm production program will be discussed by Rep. Clifford Hope of Kansas, minority leader of the House agricultural committee.



## Hardenbergh Says Government Should Aim at Maintaining High Meat Output

WHOLESALE meat prices are about 10 per cent lower than they were a year ago and substantially lower than food prices generally, Wesley Hardenbergh, president of the American Meat Institute, said this week in an address before the annual meeting of the Kansas Live Stock Association. Comparing the official United States index numbers of wholesale prices for the latest date available, Mr. Hardenbergh stated:

"The index of meats stood at 120, whereas the index of all foods was 133.6; of all commodities 128; of all farm products 160 and of livestock and poultry 143.5, the base period being 1925-1939."

Turning to a discussion of feed supplies and livestock production, the AMI president said:

"A rising standard of national well-being has as its first requisite adequate nutrition of the population. In our estimation, the primary objectives of the government's food program, both during and after the war, should be to produce an adequate food supply, including meat and other high protein foods. Consequently, the governmental effort should be to keep livestock on a uniform and sufficiently high level to assure that our citizens will receive adequate quantities of its most important foods. Maintenance of a vigorous population will be highly important in the post-war period. An adequate meat diet will be an important contributing factor to a vigorous population."

### Feed Supply Above Average

"Arguments have been put forward urging a curtailment of livestock production on the supposition that the feed supply is not adequate and that a larger proportion of the feed supply should be diverted to other uses. It is our opinion that both of these arguments are unsound and are not justified on the basis of logic or facts."

"The supply of feed per animal unit—that is of grains, mill-feed byproducts, and high protein concentrates—is actually larger for the 1943-44 marketing year than the average of the ten years from 1933 to 1942, notwithstanding the fact that our livestock population is at record levels."

"This statement is based on an analysis by our organization of preliminary estimates by the U. S. Department of Agriculture."

"This analysis indicates that the supply per animal unit this year of approx-

imately 1,920 lbs. compares with 1,880 pounds for the ten-year average and has been larger in only five of the last fifteen years."

"Clearly these figures indicate that there is nothing in the present feed situation to warrant a drastic reduction in production of livestock. If a feed shortage should develop, or seems likely to develop, we believe the government should initiate a program to encourage the raising of the amount of feed needed."

### Packers Busiest in History

The meat packing industry during recent months has been operating at the highest level in history, far above that of previous years, the speaker stated, pointing out that in the five-month period from October through February the number of hogs dressed in plants from which statistics are available was 70 per cent higher than the 10-year average (1934-1943) for that period and that beef production also has been heavier than usual.

"This tremendous production was accomplished," he said, "despite serious shortages of manpower, supplies and materials, and, especially in view of the nature of the industry, constitutes a production miracle of the highest order."

Earnings in the meat packing industry continue moderate, Hardenbergh stated, and continued: "Almost four-fifths of the wholesale meat dollar is paid out for livestock. Out of his proceeds, the producer, of course, has to pay all production and marketing expenses."

"In the meat packer's case, the remaining fifth of the wholesale meat dollar is utilized for the remuneration of employes, for supplies and transportation, and for taxes and other expenses, etc. Only about a cent remains for earnings."

"Of all food sold by United States manufacturers (in a recent year) sales of meat represented over half the total, but packers made less than one-fourth of the total profit, according to a recent statistical study."

"Stated another way, over a recent ten-year period, the earnings of the meat packing industry averaged 1.1 cents per dollar of sales as compared with an average earning of 5.3 cents per dollar of sales in all manufacturing industries. Returns on net worth for the same period were only slightly more than half of those of all manufacturing industries."

Australia and New Zealand last year supplied U. S. troops with nearly as much beef as we shipped to all other countries under Lend-Lease.

## HOW PURE IS "PURE"?

How PURE is "pure" salt? 99.75%? 99.46%? Or, do you need Diamond Crystal—99.96% pure—whose average variation is no more than 0.01%, plus or minus?



First let us ask—have you installed water-softening equipment? If you have, beware of impure salt. For salt impurities—calcium sulphate, calcium chloride, and magnesium chloride—are the same ones that make water hard.



If you calculate the hardness imparted to 40° brine by salt, you will see that 99.75% pure salt adds 267 parts per million of calcium and magnesium hardness. A 99.46% pure salt adds 572 parts per million of hardness. A 99.03% pure salt adds exactly 1030 parts per million. If your water softener takes out 100-150 parts per million, your salt may add several times the calcium and magnesium being removed! Pure Diamond Crystal Salt (99.96% pure) will add only 41 parts per million of calcium and magnesium hardness to 40° brine.



Don't forget that calcium and magnesium introduced into your food products must be added to what is in your water supply. For, in processing food products that contain pectin or protein, calcium and magnesium alter their physical properties, developing toughness. And, as you know, the public judges food products by their tenderness.

### NEED HELP? HERE IT IS!

If you have a salt problem, write our Director of Technical Service, Diamond Crystal, Dept. I-6, St. Clair, Michigan.

**DIAMOND CRYSTAL**  
ALBERGER  
PROCESS **SALT**



# Here's why only ONE CONTAINER RANKS FIRST IN WAR



**SUPPLIES FROM THE WEST!** Supplies often reach our fighting men in strange and dangerous ways. But the can gets them there safely. No other container could withstand hazards of crash landings... submergence in salt water... exposure to extremes of climate encountered in a global war. No other container is so convenient to store, handle, and use.



**WAR NEEDS COME FIRST!** The Army and Navy use hundreds of products that have always come in cans. In addition, they are still made for "the folks back home." But in case the terrific double demand, many products—such as beer, tobacco, dog food, tools and talcum powder—which could be packed for civilians temporarily in substitute containers, are out of cans for the duration.



**THE GREATEST TRUST OF ALL!** Precious, non-blood plasma... bandages... morphine, salts, countless healing drugs... emergency rations to sustain fighters in the most advanced positions—for all these means of saving for our own case are required. It would be hard to over-estimate the vital job which the sturdy, hermetically sealed, completely protective can does in this war!



**LIFESAVERS!** Signal flares, blankets and fishing tackle for lifeboats are surprising items of can-packed equipment which give torpedeed men, adrift on the ocean, a fighting chance to survive. Cans are the only containers absolutely air-and-light-tight... non-porous... non-heatable—and war but emphasizes values in the can which normal times have taken for granted.

## FIRST IN PEACE



**SO CONVENIENT!** Ease of handling makes the can stand high with household fluids... oil for her machines... cleaning fluids... polishes... insecticides... are just a few of the many household products for which the can has long been the ideal container. Women who are putting up with substitute containers cheerfully now, look forward to the return of cans—after Victory.



**FLAVOR PROTECTION!** Why do pipe smokers prefer tobacco in a can? Because they know the flavor's there! The can's airtightness—the elements of moisture and air are locked out... which destroy flavor—are locked out... the flavor is kept in. It is this dependable protection they give which makes cans so popular for preserving freshness and aroma in coffee, tea—and in spices and other flavor ingredients.



**AN EVER-READY FEAST!** Cans make a variety of foods available the year round, at low cost, wherever you live. Fish, meats, milk, fruits and vegetables are carefully selected—preserved in cans at their peak of goodness. And modern canning methods accomplish a nutritional miracle. Actually, canned foods retain more vitamins, more minerals, than many home-cooked "fresh" foods!



**SHATTER-PROOF,** air-and-light-tight, light weight, easy to open, to refrigerate, to dispose of—and cheap enough to throw away—the good "tin can" has no rival. But "tin" is a misnomer, for most are more than 98% steel, less than 2% tin. Since both are vital war materials, please use wisely the items you get in cans... don't waste... turn empty cans in for salvage.

CAN MANUFACTURERS' INSTITUTE, INC., NEW YORK

NO OTHER CONTAINER



PROTECTS LIKE THE CAN

AFTER VICTORY—THEY'LL ALL BE BACK!

► This is the second of a series of advertisements appearing currently in full color in national magazines reaching millions of consumers. These dramatic ads show how both war and peacetime use has proved the all 'round superiority of the tin can.

Continental Can Company, one of the sponsors of this campaign, is pleased to call your attention to this advertisement and invites you to write for further information to—Can Manufacturers Institute, Inc., 60 East 42nd Street, New York 17, N. Y.

**CONTINENTAL CAN COMPANY**  
NEW AND BETTER THINGS IN CONTAINER CANS





# Up and down the MEAT TRAIL

## Personalities and Events of the Week

Charles Pucks, vice president and plant manager of the Agar Packing & Provision Corp., Chicago, is leaving the Agar organization to become a partner in the H. & M. Provision Co., also of Chicago. Mr. Pucks has been associated with Agar for 24 years and members of the organization will bid him goodbye at a party this weekend. He will be succeeded as plant manager by Michael Shea. Fred Hamment, jr., has been named superintendent in Mr. Shea's place.

Elmer T. Stevens, president of Charles A. Stevens & Co., Chicago, was elected a director of Wilson & Co., this week. He replaces the late Bernard E. Sunny.

William Roth, 72, formerly head of the kosher sales department of Swift & Company at Harrison, N. J., was fatally injured recently when struck by a truck in Miami, Fla.

The city of Hendersonville, N. C., has

purchased the former Rusher abattoir located on Mud Creek outside the city limits, and is now preparing to have the unit in readiness for operation in the early spring, Mayor A. V. Edwards announced recently.

Ben V. Unwin of the Detroit Independent Meat Packers Association recently declared that if the federal order requiring slaughterers who kill more than 52 head of cattle a week to set aside half their production for military and lend-lease use is carried out, Detroit will be faced with the most severe shortage of beef in its history after April 1.

Four Chicago employees of Armour and Company—Chas. E. Bradbury and Nat J. Naso, salesmen, Edward A. Schlessner, superintendent, and Elmer Ware, receiving department foreman—recently received the American Meat Institute's 25 year service buttons.

Hoffman Bros. Packing Co., Los Angeles, is making building alterations and additions to its refrigeration equipment at a cost of \$11,000.

Hal R. Patterson has been appointed general livestock agent for the Frisco

## Lifting of Meat Rationing

### "Sensible Course": McLean

Commenting on Canada's recent suspension of meat rationing and meatless Tuesdays, James S. McLean, president of Canada Packers, Ltd., said: "Temporary suspension is the sensible course. . . . The meat surplus is not large, but it does seem silly to have meatless Tuesdays when we have surplus meat. . . ." McLean explained that the action would utilize surplus meat now jamming freezers, which cannot be sent overseas for lack of



J. S. McLEAN

shipping space, and approved the temporary nature of the suspension since he believed there would be no difficulty in returning to rationing when it again becomes necessary.

In Philadelphia, George A. Casey, president, John J. Felin & Co., Inc., and chairman of the board of NIMPA, expressed doubt that a similar move by the U. S. would be advisable. "I don't think anyone—even government agencies—can foresee the hazards of droughts, crop blights and other causes of possible shortages," he said. "Therefore, I think it would be unwise at this time to stop the rationing program."

## Know Your Fellow Packers . . .

J. M. DeVINE,  
PRESIDENT,  
AMERICAN  
PACKING &  
PROVISION CO.,  
OGDEN, UTAH



ONE OF THE meat industry's youngest top executives is J. M. DeVine, 33, president of the American Packing & Provision Co. at Ogden, Utah. Initiated into the meat packing field in 1928, young DeVine watered and fed sheep for \$1 per day, later gaining a more comprehensive view of the industry during vacation jobs in various departments. He admits that he has a soft spot in his heart for shacklers; shackling hogs was one of the toughest jobs he ever handled.

From 1935 until 1937, DeVine investigated the mysteries of banking, working in various banks in the state of Idaho and later

returning to the American plant as purchasing agent. Later advanced to the position of assistant manager, he became vice president of the organization in 1940 as a result of the ill health of his father, J. H. DeVine, and was named president of the company following the latter's death last year.

DeVine, who has broadened his acquaintance among packer leaders through frequent attendance at the annual American Meat Institute conventions, declares that his primary interest lies in the livestock end of the business. His principal associates at the big Ogden plant are E. W. Fallentine, vice president, whom he brought into the company when he left the banking field in 1937; D. B. McFarland, superintendent, and Neil R. Olmstead, secretary and general manager.

The Utah packer executive is married and the father of two children. A keen fisherman and hunter, he belongs to two country clubs and calls himself a dub at golf, although his scores (in the 80s) tend to refute the appellation.

Railway, with headquarters at Springfield, Mo., it has been announced by Russell Coulter, chief traffic officer of the road. He succeeds Ralph McHem, who died recently.

H. R. Davison of the American Meat Institute staff has returned from a trip to Houston, Texas, where he attended the meeting of the Texas and Southwestern Cattle Raisers Association.

Charges that the American Meat Co., Kansas City, Mo., failed to collect a total of 456,292 ration points on 68,767 lbs. of meats, fats and cheese sold in a 30-day period ending February 4 were made recently by OPA. The hotel and restaurant supply firm was also charged with selling at above-ceiling prices.

At the Hollywood plant of Abraham Bros. Packing Co., Memphis, a number of soldiers have been taking a six-week course covering meat slaughtering and processing operations.

W. P. Corley, one of the two original organizers of the Greenwood Packing Co., Greenwood, S. C., has sold his interest in the business to M. C. Patten, man-



ager of the Greenville district office of the Elliott Davis Co.

George A. Hess, president, Oswald & Hess Co., Pittsburgh, Pa., is vacationing in Miami, Fla., this month.

Anthony Starcevic, formerly with the Union Provision & Packing Co., Pittsburgh, Pa., was in Washington, D. C., recently, preparatory to making a flight by Army bomber to Peru, where he will become permanent assistant to the U. S. consul.

The Rhode Island house of representatives early this month passed a bill to reduce from \$100 to \$10 the fee for a license to manufacture sausage.

Harry Kurtz of H. Kurtz and Son, wholesale meat dealers in Philadelphia, represents the third generation of the family in the business, which was established by his grandfather in 1894.

H. A. Erickson and C. D. Meeker, salesmen for Armour and Company and John Morrell & Co., respectively, recently purchased the Christie Market at Okanogan, Wash., from Melvin C. Christie.

New cooler rooms are being installed at the Southern California Meat Co., Vernon, Calif., at a cost of approximately \$10,000.

A building permit has been issued to the Hoffman Bros. Packing Co., Vernon, Calif., for alterations and the addition of a new refrigeration system. Construction will cost \$10,800.

Certified checks totaling \$85,758 have been received by the Buffalo district OPA office from eight Buffalo, N. Y., meat packers and slaughterers in settlement of actions brought against them by OPA for ceiling price violations over a period of months in 1942 and 1943.

A modern abattoir at Clinton, N. C., will begin operation soon, it is announced. The new unit will be operated by Gladstone Sutton and S. N. Welsh.

L. E. Forsyth, owner and operator of the Forsyth packing plant at Maryville, Mo., has sold the business to Martin Suess of Maryville and John Mannschreck of St. Joseph, it is reported. Suess, who has been associated with the firm for 11 years, will be the local operator and manager. The plant had been run by members of the Forsyth family since 1881.



#### OSCAR MAYER FIRM STAGES RED CROSS RALLY

At Red Cross War Fund rally held at plant of Oscar Mayer & Co., Chicago, on March 2, the company photographer caught this shot of (l. to r.) Mitchell McKeown, director, Chicago chapter, American Red Cross; Oscar G. Mayer, jr., operations manager; Martin H. Kennelly, Chicago area chairman, American Red Cross War Fund, and Oscar G. Mayer, president of the company.

Fire recently swept through the George Petroff Packing Co., Benton, Ill., causing damage estimated at \$25,000.

Howard H. Rath, vice president of the Rath Packing Co., Waterloo, Ia., has been elected a director of the Waterloo chamber of commerce.

Robert F. Hayes, former employe of the Rath Packing Co., Waterloo, Ia., now a baker first class in the Navy, has been in nine major Pacific battles. He witnessed the sinking of three aircraft carriers—the *Hornet*, *Wasp*, and *Lexington*—and was on the *U.S.S. Oklahoma* when it was hit and sunk at Pearl Harbor. Hayes, who recently returned to the Rath plant for a visit, enlisted in the Navy in 1940.

Plans are being made to build a new abattoir at Shelby, N. C., it is reported. The new unit will be completed in about a year.

Former employes of Armour and Company in the armed forces now total 15,822, the equivalent to an Army division, the *Armour Star*, company publication, reports.

The Fresno county, Calif., chamber of commerce on February 24 adopted resolutions demanding of Gov. Earl Warren and state representatives and senators that action be taken to remove restrictions on meat temporarily and abandon meatless Tuesdays.

New and larger quarters at 221 N. Green st., Chicago, have recently been occupied by the Davidson Meat Co., hotel and restaurant suppliers, according to an announcement by Fred Mangler, vice president of the company.

Fifty St. Joseph, Mo., business and civic leaders recently toured the packinghouse district to gain first hand knowledge of the operation of the livestock market. The visitors ate breakfast at Swift & Company as guests of Walter S. Parker, general manager.

The Vermont meat packing plant in North Walpole, Vt., is expected to be in operation again by March 15. The plant, which has been closed, has been purchased by a New York concern and will be managed by James Castino, former Wilson & Co. employe.

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC



### ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR  
TRUCKLOADS



Representing all Dressed Hog Shippers  
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

## PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113  
ORIGINAL AND ONLY  
DRESSED HOG BROKERS EXCLUSIVELY  
CHICAGO

May we suggest  
that you use our  
Lard Department



For tempting, delicious flavor

# Boat's Head Super Seasonings



THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.



## Meal Purveyor Provisions of RMPR 239 Are Changed

Provisions of RMPR 239 dealing with the sale of fabricated lamb and mutton cuts to purveyors of meals have been brought into conformity with RMPR 169 by the issuance of Amendment 11 to the lamb and mutton regulation, effective March 1. Amendment 11 also changes the title and applicable provisions of the regulation so as to eliminate all references to maximum retail prices.

The major provisions of Amendment 11 to RMPR 239 are:

1.—Every establishment making sales of fabricated cuts to purveyors of meals is required by March 28 to file a statement with his regional OPA office providing the following information: If an identical statement has been filed under RMPR 169 as revised by Amendment 36, a separate statement is not required under RMPR 239.

(a) The total volume by weight of all meats (fresh, frozen, cured and/or corned, cooked, dried, canned or otherwise processed, including sausage and similar products) and variety meats and edible by-products sold from September 15, 1942, through December 15, 1942, other than to war procurement agencies; b) The total volume by weight of all above meats sold from September 15, 1942, through December 15, 1942, to purveyors of meals, other than war procurement agencies; c) The total volume

by weight of all beef, veal, lamb and mutton (not including canned meats, variety meats and edible by-products, sausage and similar products thereof), sold from September 15, 1942, through December 15, 1942, to purveyors of meals, other than war procurement agencies.

2.—Quota limitations on sales of fabricated meat cuts are established at 90 per cent of the sales by weight of beef, veal, lamb and mutton (not including canned meats of any kind, and variety meats and edible by-products of any kind and/or sausage) sold to purveyors of meals, other than war procurement agencies, during the 1942 base period.

3.—Each seller making sales to purveyors of meals is required to file, not later than the tenth day following each three months' quota period ending August 31, November 30, February 28 or 29, or May 13, a statement with the OPA regional office, showing the total volume by weight of fabricated meat cuts sold to purveyors of meals, other than the WSA and contract schools.

4.—Hotel supply houses which in the past sold meat to ultimate consumers, in addition to sales to purveyors of meals, are permitted to continue consumer sales, providing they receive written authorization from the OPA regional office. Such sales may not exceed 20 per cent of quota for deliveries of fabricated cuts during the quota period. An establishment selling to ulti-

mate consumers must file special reports to the OPA regional office, following each quota period, covering its sales to purveyors of meals and to ultimate consumers.

5.—Regional OPA administrators are authorized to adjust quotas where it is shown that the quota established under the revision provided by Amendment 11 does not reflect seasonal demands peculiar to the area.

6.—The definition of "fabricated meat cuts" is revised and is limited to mean, "those hotel supply cuts which are described and for which maximum prices are established in this regulation and those fabricated beef and fabricated veal cuts which are described and for which maximum prices are established in RMPR 169." The definition of "wholesaler" also is revised and a definition of "variety meats" is added.

## WILSON DIVIDEND

The board of directors of Wilson & Co., Inc. has declared a dividend of \$1.50 per share on the firm's \$6 preferred stock for the period from February 1 to April 30, 1944 payable May 1 to stockholders of record at the close of business on April 17.

Keep product moving by re-using shipping containers whenever possible.

## ANY REFRIGERATION USER CAN

1. INCREASE REFRIGERATION CAPACITY
2. SAVE UP TO 35% OF POWER
3. SAVE CONDENSER WATER COST BY INSTALLING A

## NIAGARA Duo-Pass AERO CONDENSER

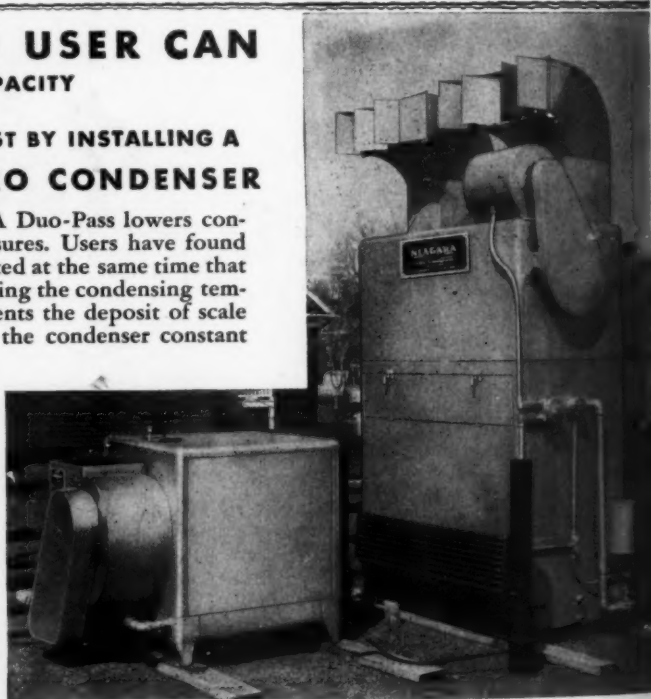
Evaporative condensing with the NIAGARA Duo-Pass lowers condensing temperatures and reduces head pressures. Users have found that power savings as high as 35% have resulted at the same time that refrigeration capacity was increased. By reducing the condensing temperature, the NIAGARA Duo-Pass also prevents the deposit of scale on condenser tubes—holds the efficiency of the condenser constant and makes these savings permanent.

By the use of atmospheric air to take up the heat of condensation, 95% of condenser water is saved. As it replaces both cooling tower and shell-and-tube condenser, the NIAGARA AERO CONDENSER is inexpensive to install and offers refrigeration users the simplest and most practical way to increase capacity and cut costs.

Write for Bulletins 91 and 93

## NIAGARA BLOWER COMPANY

"25 Years of Service in Air Engineering"  
NEW YORK ADDRESS: Dept. NP-34  
6 E. 45th Street, New York 17, N. Y.  
Field Engineering Offices in Principal Cities



PATENTED

# NIAGARA

INDUSTRIAL COOLING • HEATING • DRYING  
HUMIDIFYING • AIR ENGINEERING EQUIPMENT



**WORKING DAY AND NIGHT  
TO END THE WAR AND  
AID YOUR INDUSTRY**

Although a large part of our facilities are engaged in War Production, ANCO Equipment is still being turned out in larger quantities each year than ever before. Our experiences in War Time Production will improve and facilitate Post War Production.

**THE ALLBRIGHT-NELL CO. 5323 S. Western Blvd., Chicago 9, Ill.**



## Court Has Discretion in Enjoining OPA Violators

A government contention that federal courts are compelled to issue permanent injunctions against violators of OPA regulations in cases where violations are proved, was rejected this week by the U. S. Supreme Court. The ruling was in a case involving a Washington department store which the district court found had unintentionally violated some OPA regulations. The district court ruled that the issuance of the permanent injunction sought by the OPA Administrator would not insure compliance and would not be in the public interest.

The Supreme Court held that where a federal district court finds good faith on the part of the defendant, it has discretion to grant or deny the injunction. The court apparently held that the provision of the Emergency Price Control Act which provides that a court "shall" grant an injunction upon a showing by the Price Administrator that the defendant had or was about to sell or deliver any commodity in violation of orders or regulations, does not tie the court's hands to the extent that it must issue an injunction.

Although the Court held that there is some room for the exercise of discretion on the part of the court, it also indicated that this discretion "should involve an acute awareness of the Congressional admonition that 'of all the

consequences of war except the human slaughter, inflation is the most destructive, and that delay or indifference may be fatal.'"

## DSC REGULATION 3 AMENDED

Under Amendment 4 to Livestock Slaughter Payments Regulation 3 of the Defense Supplies Corporation, a refusal of U. S. Department of Agriculture grading service must have been received by the packer since December 16, 1942 (rather than July 1, 1943) in order to excuse the slaughterer from reporting his kill by grades as determined by a USDA official grader. The amendment is retroactive to December 18, 1943.

Defense Supplies Corporation also announced this week that all slaughter payment claims submitted for cattle, which report beef by grades as graded by an official grader of the Food Distribution Administration, must be accompanied by a statement signed by the official grader. Forms for these statements will be provided by FDA and will be available to each grader. The new rule applies to claims covering accounting periods beginning after February 19, 1944.

Claims which are not accompanied by a statement signed by an official grader of the FDA will receive a total payment no greater than the total net live weight multiplied by 1c per pound.

## INCREASES IN RATION POINT INVENTORIES

The Office of Price Administration announced late this week in Amendment 113 to RO 16, effective March 16, that wholesalers who deal in meats, fats, cheese and other foods covered by RO 16 will be given permanent increases in their "allowable" inventory of ration points only when the need for a larger number of points is shown in a six-weeks trial period.

The "allowable" inventory is in effect a working point inventory to enable wholesalers to keep on hand an adequate stock of meats and fats. The amount of this stock is based on the wholesaler's turn-over of these foods during a base period, in most cases this being the last week in April, 1943.

## BAKERS TOLD: USE LARD

Wherever possible commercial bakers should use more lard as a substitute for vegetable shortenings because large supplies of the pork fat are available, the baking industry advisory committee recommended last week at its meeting in Washington. The committee, which is composed of representatives of a number of prominent firms in the baking field, pointed out that most bakers could use more lard than they have in the past.

# A HIGH GRADE HOIST--IN A LOW COST BRACKET!



## THE IMPROVED CONCO TORPEDO UTILITY HOIST

Value plus is its complete description! Push button Control is but one of the standard features on the CONCO TORPEDO UTILITY HOIST usually found only in more expensive models. Though simple with a minimum of working parts, the construction is sturdy throughout. Manufactured in capacities of 250, 500 and 1000 pounds, the double drum Conco Hoist is available with Hook, Bolt or Trolley type suspension. The Conco Hoist is furnished with a 110 volt single phase motor but can be made for other current. Write E. G. JAMES COMPANY for prices on hoists with other specifications.

250 lb. Capacity  
\$13950

Hook or Bolt Type  
40 F.P.M. LIFT

500 lb. Capacity  
\$14950

Hook or Bolt Type  
25 F.P.M. LIFT

1000 lb. Capacity  
\$15950

Hook or Bolt Type  
12 F.P.M. LIFT

AVAILABLE ON AN  
M.R.O. RATING

TROLLEY SUSPENSION \$10.00 ADDITIONAL  
ALL PRICES F.O.B. FACTORY

CONCO UTILITY HOISTS  
and  
ST. JOHN EQUIPMENT  
ALLEN-BRADLEY CONTROLS  
CONTINENTAL MOTORS  
ROBBINS & MYERS BEEF HOISTS  
KLEIN-KUT GRINDERS AND BAND SAWS  
also USED and REBUILT MACHINERY

# E. G. JAMES COMPANY

316 S. LA SALLE ST.  
CHICAGO (4), ILL.

Phone HARRISON 9066



## How to Speed Cleaning Your Smoke House Walls

Two specialized Oakite methods are available for cleaning smoke house floors, walls, ceilings. Both make quick work of thoroughly removing carbonized grease and heavy soot accumulations.

Use either (1) the Oakite Steam-Detergent Method, or (2) the Oakite Solution Flow-On Method. You will find both techniques do the job in far less time than by ordinary manual procedures. Deposits are completely removed from surfaces . . . with SPEED and EASE.


### WRITE TODAY!

Our Technical Service Representative will gladly make tests to determine the most economical Oakite method for your plant. No obligation . . . write today.

#### ASK US ABOUT CLEANING

Sheep Blocks  
Beef Trolleys  
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Cutting Room Floors  
Ham Boilers  
Retort Baskets  
Belly Boxes  
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OAKITE PRODUCTS, INC., 20A Thames ST., NEW YORK 6, N. Y.  
Technical Service Representatives in All Principal Cities of the United States and Canada

**OAKITE**  **CLEANING**  
WORKS METHOD SERVICE FOR EVERY CLEANING REQUIREMENT

# MAX SALZMAN

FOR FINER TASTING SAUSAGE  
TRY NATURAL CASINGS

**MAX SALZMAN, INC.**  
Cleaning and Selecting Plant  
1310 WEST 46th ST., CHICAGO 9, ILL.

Office and Sewing Plant  
4916 S. HALSTED ST., CHICAGO 9, ILL.

Pentz & Roberts, Agents  
6 Church Square, Capetown, S. Africa

# What Cold Storage Door

is now protecting the food of Soldiers, Sailors and Marines?



# JAMISON

BUILT COLD STORAGE DOORS





## Recent War Agency Orders Affecting the Meat Industry



**W**PB has revised Preference Rating Order P-140 to make it cover the acquisition of wooden shipping containers only. Regulations dealing with the purchase of fibre shipping containers, formerly included under P-140, have been placed in Preference Rating Order P-146. Both of the orders assign an AA-2X rating to meat products. These ratings supplant the following which have been in force heretofore:

AA-1 for containers for emergency rations and canned meats for delivery to the armed forces; AA-3 for fresh meats, meat products, lard, canned foods, edible or inedible oils and greases (30 gals.), tallow and shortening (5 gals.), and pickled foods (5 gals.); AA-4 for shortening and edible oils in containers other than 5 gallons. The revised orders specify an AA-2x rating for containers for animal bristles and hair; various other inedible products, such as tallow and grease, are given an AA-2x rating because the industry has a blanket MRO rating of AA-1.

Ratings applied before February 29, 1944, to existing unfilled orders for wooden or fibre shipping containers will be ineffective after April 29; if delivery is not made before that date, and the orders are not re-rated, they will be regarded as bearing AA-5 rat-

ings and will be scheduled and filled accordingly.

Both orders contain the wording of a new certification to be used in ordering containers. P-146 specifically lists partitions, pads and liners under the definition of a "fibre shipping container."

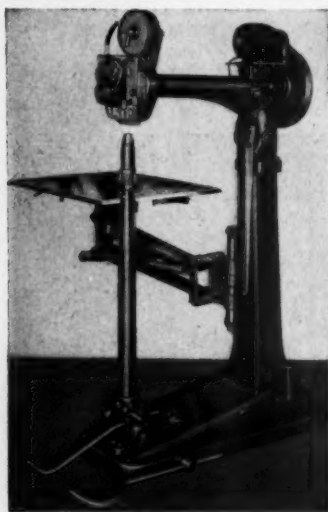
**SPICES.**—In addition to the revision of certain features of FDO 19.2 (Restricted Spice Quotas) reported on page 31 of *THE NATIONAL PROVISIONER* of March 4, WFA has eliminated the provision requiring industrial users (such as packers and sausage manufacturers) to report quarterly on their inventories and use of restricted spices. Another change permits the separate quotas of 40 per cent for black pepper and white pepper to be used separately or combined and used for one or the other of the types of pepper. In reissuing FDO 19 (the basic order) recently, WFA made the use of restricted spices in product for government agencies quota exempt. However, the meat processor must furnish a certificate to his spice supplier covering spices used in product delivered to such agencies. Restricted spices used in product delivered to exempt agencies in the 1941 base period shall not be used in computing quotas for civilian deliveries. Revised FDO 19 also provides that any unused portion of

a quota may be utilized during the next quota period only, and then only if the quota for that period is exhausted.

**CONSTRUCTION.**—Blanket authorizations, which have been used to permit owners of substantial industrial and commercial establishments to carry on miscellaneous routine construction during a fixed period, will no longer be issued generally, WPB has announced in issuing Direction 3 to Conservation Order L-41. Such blanket authorizations will be issued hereafter only in cases where the filing of individual project applications would interfere with the war effort or cause extreme hardship to the applicant. Necessity for blanket construction authorizations has been largely eliminated by transfer of jurisdiction over applications involving \$25,000 or less to WPB offices; simplification of WPB procedure under Direction 1 to CMPR 6, and by exception of certain types of minor capital additions from the Order L-41 construction authorization requirement. In cases where blanket authorizations may be justified, application will be made on WPB Form 617 and filed with the WPB field office for projects less than \$25,000 or more.

Blanket authorizations will permit the builder to do miscellaneous routine construction, but no materials may be acquired or used contrary to limitations that will be made a part of the authorization. No job for which tax amortization privileges are requested may be included in a blanket application.

**EXPERIMENTATION.**—Conditions



Set Up for Bottom Stitching

Wire stitching both top and bottom provides a uniformly secure closure and gives added strength and rigidity to the case.

## BLISS TOP AND BOTTOM STITCHER

This Combination Stitcher Performs  
Two Important Shipping Operations:

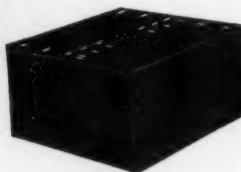
1. Wire stitches the tops of BLISS BOXES after they are filled.
2. Wire stitches the bottoms and tops of regular SLOTTED CONTAINERS.

Many packers have found this double duty Stitcher to be economical and practical in Filling and Shipping Departments where both the Bliss Boxes and regular Slotted Containers are filled and sealed.

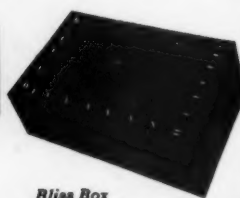
This stitcher is specially suitable in the smaller shipping departments where installation of separate top and bottom stitchers is not warranted.

Change from top to bottom stitching requires only a minute.

**ASK FOR LITERATURE!**



Regular Slotted Container  
Wire Sealed



Bliss Box  
Wire Sealed



Set Up for Top Stitching

## DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St. • Philadelphia, 357 Bourse Bldg. • Cincinnati, 3441 St. Johns Place

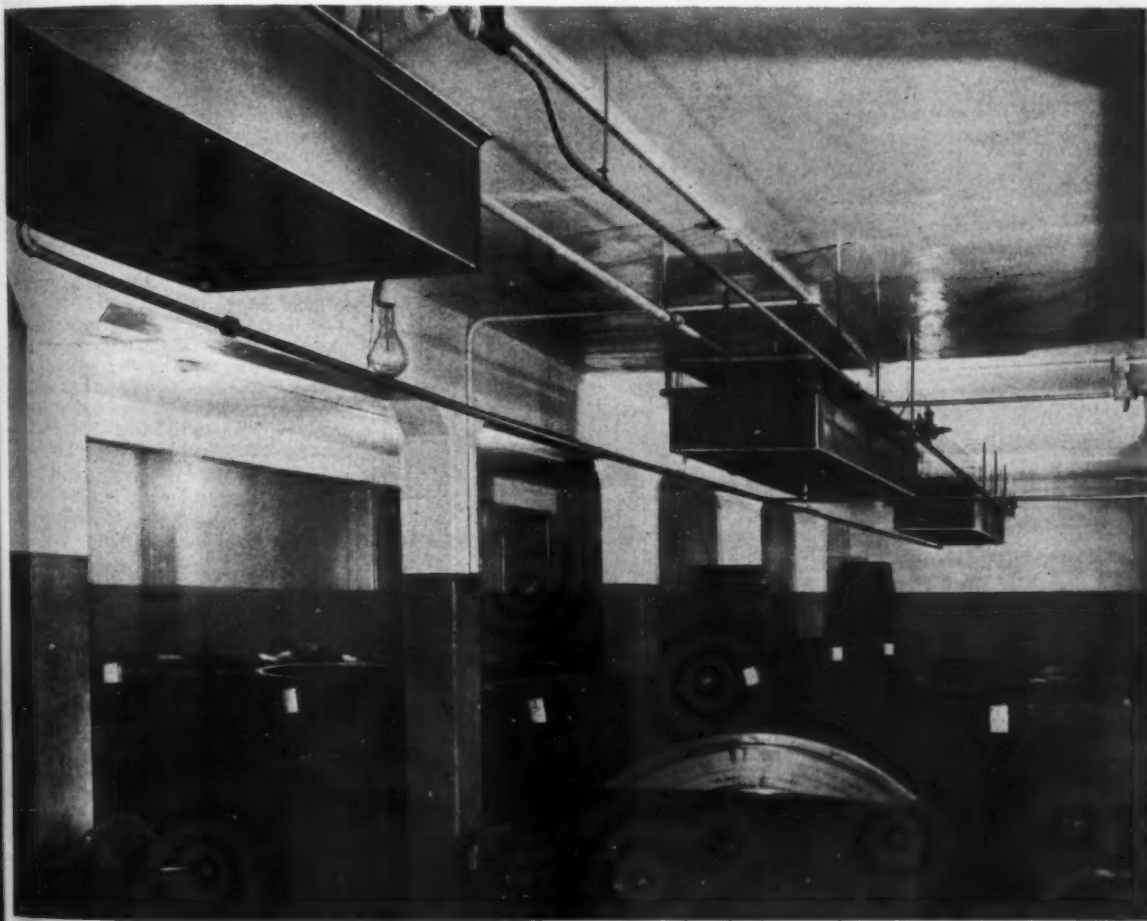


# NO SWEATY, DRIPPY CEILINGS

*when using*

## GEBHARDT COLD AIR CIRCULATORS

The constant uniform circulation of air delivered by Gebhardt Cold Air Circulators keeps the ceilings and walls free from condensation. By eliminating the condensation you eliminate the breeding grounds for bacteria and mold.



Notice the walls and ceiling are free from condensation in this curing cooler.

### ADVANCED ENGINEERING CORPORATION

2646 WEST FOND DULAC AVENUE — MILWAUKEE 6, WISCONSIN



under which priority assistance is given to laboratories have been clarified by WPB through issuance of Preference Rating Order P-43 as amended. The definition of "laboratory" now specifies that any person who carries on scientific investigation, testing, development or experimentation in his business is considered to operate a laboratory in buying material for these purposes, even though he does not have a separate department for such activities. Priority ratings assigned by the order may be used to get materials for development of products designed primarily for future civilian markets only if such activities will be carried on without diverting manpower, technical skill, or facilities from war work. Laboratories assigned

serial numbers by WPB may not use their AA-1 preference rating for activities connected with future civilian markets. Restrictions on the quantity of aluminum that may be obtained under the order are removed. Priorities assistance assigned under P-43 may be used for construction jobs costing not more than \$500 without applying for permission to start construction under L-41.

**GOAT MEAT.**—Goat meat on March 1 was placed under specific dollar-and-cents maximum prices at both wholesale and retail under the provision of MPR 514. The new prices represent some reduction below former ceilings for goat meat, which previously were frozen at the March, 1942 "highs" under

the provisions of the General Maximum Price Regulation. The new prices are set by geographic zones having the same boundaries as the zones provided in RMPR 169. Wholesale prices per cwt. for goat carcasses are established in the regulation as follows: Zone 1, \$13.00; Zone 2, 3 and 4, \$11.50; Zone 5, \$12.00; Zone 6, \$12.25; Zone 7, \$12.50; Zone 8, \$12.75; Zone 9, \$13.00; and Zone 10, \$13.25. Specified additions and deductions are provided.

## FLASHES ON SUPPLIERS

**VILTER MANUFACTURING CO.**—The board of directors of Vilter Manufacturing Co., Milwaukee, has appointed

**William B. Vilter** as a member of the board to fill the vacancy caused by the death of his father, the late William O. Vilter, on January 31. Fred T. Goes was elected president of the company, being advanced from his former position of vice president, which he held since 1938. Goes, a member of the board of directors of the Air Conditioning and Refrigerating Machinery Association, joined Vilter in 1915, serving successively as estimator, sales engineer, plant engineer, comptroller, secretary and vice president and works engineer. Vilter, associated with the firm since 1934, was named vice president to succeed Goes and will continue as director of personnel.



FRED T. GOES

**CONTINENTAL CAN CO., INC.**—The Clearing Ordnance Plant No. 78 of Continental Can Co., Inc., Chicago, was recently awarded the Army-Navy "E" for outstanding production of war materials. The flag, presented by Commander Eugene E. Paro, U. S. Navy, was accepted by Carle C. Conway, chairman and president of Continental.

**MCCABE POWERS AUTO BODY CO.**—The McCabe Powers Auto Body Co., St. Louis, Mo., was recently awarded the Army-Navy "E." The pennant was accepted by Edward J. Powers, Jr., and John Powers, vice presidents of the company. The firm normally manufactures truck, auto and other bodies used for motor freight use in meat packing and other industries.

## CHAIN STORE SALES

Sales of Kroger Grocery & Baking Co. for the four-week period ending February 26, 1944, totaled \$32,406,986, a decrease of 3 per cent over sales of \$33,292,603 for the same period last year. Cumulative sales for the first two periods of 1944 totaled \$64,907,853, an increase of 1 per cent over sales of \$64,092,862 for the same two periods last year.

## Profitable Bacon Packaging Begins with Sound Accurate Weighing



An efficient, smooth running operation with the capacity of 7,000 lbs. of sliced bacon per day.

Profitable bacon packages weigh the same to the fraction ounce. That is why they are profitable. Such packages are always uniform because over- or underweight has been eliminated. Present day EXACT WEIGHT Scales for meat packers are the result of years of experience and close cooperation with meat packing production engineers. Such features as fraction-ounce accuracy, speed, compactness and trouble-free operation have established a reputation for doing the job . . . small packaging volume at a profit. Write for full details for your plant.

### THE EXACT WEIGHT SCALE COMPANY

400 West Fifth Ave., Columbus 8, Ohio  
Dept. F, 1104 Bay St., Toronto, Canada

# Exact Weight Scales



## Post-War Markets

(Continued from page 13.)

output of goods and services, excluding sales to another enterprise for further fabrication or resale, but including sales to another enterprise for capital investment." This total national output is also the equivalent of our total national expenditures; as we produce, we spend. In expanding production, the gross receipts from the sale of this output, paid out in wages, dividends, etc., or retained as reserves, provide the increase in purchasing power to absorb additional production.

### Gross National Product—1946

The U. S. Department of Commerce estimates in "Markets After the War" that, assuming that the potential capacity of available manpower in 1946 will be almost 50 per cent above 1940, gross national product in that year (in 1940 prices) would be about \$142,000,000,000 against \$97,000,000,000 in 1940. In terms of 1942 prices, gross national product in 1946 would be about \$165,000,000,000. To prove that 1946 (peacetime) output might well achieve that level, the Department points out that gross national output in 1943 was at a rate of around \$190,000,000,000 annually in terms of 1942 prices.

Breaking down expenditures by commodity groups as they are represented in gross national product, the Department of Commerce found that of the \$97,000,000,000 produced (and spent) in 1940, \$20,929,000,000 was in the form of food. Projecting a 62 per cent increase in this form of expenditure by 1946, food might represent \$33,917,000,000 of the gross national product of \$165,000,000,000 in that year. Since consumer expenditures for meat amount to 25 to 30 per cent of their total food spending, it might be assumed that about \$9,000,000,000 would be spent for meat. This figure, however, would include charges for the retailing service; perhaps we can find another which would be more indicative of possible meat industry sales volume during that year.

### Statistics on Dollar Sales

There are no statistics on overall meat industry dollar volume which are entirely satisfactory. However, we do have annual figures on the total income of packers—inspected and non-inspected slaughterers and non-slaughterers—reporting to the Food Distribution Administration under the Packers and Stock Yards Act, as well as the biennial reports of the Census of Manufactures which show the value of product turned out by the meat packing and sausage manufacturing industry in some recent years.

Using the method suggested by the U. S. Department of Commerce for projecting company and industry sales into the post-war period, these volume statistics were plotted over the period from 1929 to 1941 and projected to 1946 in comparison with the curve of gross national product. The curves for

total packer income and for total value of meat industry production fitted the curve for gross national product rather closely, indicating a close relationship among the three.

Assuming that this relationship would continue, it is estimated that with a 1946 gross national product of \$165,000,000,000, the meat industry's income in that year might amount to between \$6,500,000,000 and \$7,000,000,000. The value of its production (on the Census of Manufactures basis) might be between \$5,000,000,000 and \$5,500,000,000. There is considerable discrepancy between the income and value of production figures, part of which is due to the fact that the income statistics reflect

operations and revenue not included in the Census of Manufactures data. (The packer who wishes to do so can project his own 1946 or post-war sales by following the method used by the Department of Commerce in "Markets After the War.")

The above estimates are "guesstimates," but they are worth consideration because they do indicate a strong possibility that the industry's dollar volume in 1946 might be far above that of the pre-war years and only a little smaller than during the war period.

It cannot be assumed that even though the industry's dollar sales remain considerably above the pre-war level in

**To Protect**

**With Bemis Bleaching Cloths**

**BEMIS BAGS**

### BEMIS PRODUCTS SERVING THE PACKING INDUSTRY

Lard press cloths • parchment-lined bags ready-to-serve meat bags • roll duck cheesecloth • beef or neck wipes • bleaching cloths • stockinette • scale covers inside truck covers • delivery truck covers

### BEMIS BRO. BAG CO.

OFFICES: Atlanta • Boston • Buffalo • Chicago • Cincinnati • Dallas • Denver • Detroit • Kansas City • Los Angeles • Louisville • Memphis • Milwaukee • Minneapolis • New York • Philadelphia • St. Louis • St. Paul • Toledo • Washington • Wichita

BETTER BAGS FOR 85 YEARS



the post-war period, that tonnage will remain correspondingly high. The projection of expenditures into 1946 is made on the assumption that 1942 prices would prevail; from present indications it is fairly certain that maintenance of meat production at its current rate, to say nothing of any increase, cannot be expected without some inflationary stimulus for the livestock producer. Before the upper limit of consumers' willingness to take more meat at a given price is reached, we will probably see the limit on the producer's willingness to raise livestock at that price level.

Events of the past two or three years indicate that per capita consumption in the United States has never approached the maximum level—that is, the point beyond which expansion would be prevented by considerations other than economic. Pre-rationing and pre-price control data show that per capita consumption of almost all types of meat increases with ability to buy (Table 1 and chart, page 13) and that as incomes

rise, expenditures for meat come to represent a greater proportion of consumers' total spending for food. In view of meat's universal popularity it is difficult to say how far per capita consumption might grow in a high-income period such as the present and in the absence of rationing and price control.

### How Consumption Fluctuates

The highest annual per capita consumption of meat in the ten years from 1931 to 1940 was 142 lbs. (1940) and the lowest was 116 lbs. The greatest annual production in this period amounted to 18,995,000,000 lbs. and the greatest total consumption to 18,732,000,000 lbs. In the ten years from 1921 to 1930 the greatest annual per capita consumption was 148.5 lbs. and the lowest was 129 lbs.

Note that the highest annual per capita consumption in the 20-year period was 148.5 lbs. and the greatest annual production was 18,995,000,000 lbs. It is estimated that in 1943 total U. S.

production amounted to about 24,200,000,000 lbs. and in 1944 may total 25,600,000,000 lbs. Let us forget for a moment that we are in a war and that we are sending a good percentage of our meat output to our allies. Let us also forget that U. S. citizens are now in two consumption groups—the armed forces and civilians—and see how per capita consumption of all U. S. citizens would be affected were all of 1943 and 1944 production (minus 1,000,000,000 lbs. each year for exports) available for their use.

If 23,200,000,000 lbs. had been available in 1943 for U. S. consumption, this total would have supported a per capita consumption of around 170 lbs. If 24,600,000,000 were to be available in 1944 it would support a per capita consumption of around 179 lbs.

The productive capacity to support such levels of consumption exists—what American agriculture has done it can do again. Given a favorable environment of free enterprise and high levels of productivity and employment in the post-war period, the livestock and meat industry should be able to fill the potential demands of its national market more completely than it ever has in the past.

Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the classified ads. See page 56.

TABLE 1

Per capita consumption of major food categories by families and single individuals (excluding military personnel and institutional groups) by income level, United States, 1941

Per capita consumption of families and single individuals with incomes of—							
Food Group	Under \$500. lbs.	\$500-1,000. lbs.	\$1,000-1,500. lbs.	\$1,500-2,000. lbs.	\$2,000-3,000. lbs.	\$3,000-5,000. lbs.	\$5,000 & over. lbs.
<b>Meats:</b>							
Beef .....	21.4	36.1	45.4	53.4	57.7	62.2	77.5
Veal .....	3.0	3.7	5.6	7.0	8.5	9.9	12.6
Lamb & mutton .....	3	2.1	3.7	5.8	8.8	12.4	25.7
Bac. salt side .....	31.8	24.8	21.5	21.1	21.1	23.1	25.5
Other pork .....	17.8	24.7	32.9	34.9	39.0	41.9	45.9
Poultry .....	10.4	11.5	13.6	15.3	18.9	27.6	50.1
Other .....	8.5	13.8	16.8	16.7	16.4	12.9	11.9



## ... AND PATIENCE

More than skill and fine materials go into BAKER Machines.

Patience—dogged unwillingness to produce none but the best is another factor in BAKER'S 39 year old reputation for dependability.

BAKER ICE MACHINE CO., INC., OMAHA 1, NEBRASKA

**BAKER COMMERCIAL AND  
INDUSTRIAL REFRIGERATION**



**Q:** "How soon  
can I get delivery  
on Corkboard?"

**A:** Stocks of cork are adequate, and priority ratings are no longer necessary. But the government is using Novoid Corkboard Insulation extensively. And the civilian demand is also great. The answer is: you can get all the Corkboard you want—without restrictions—within a *reasonable* length of time. But it will be a while longer before we can return to our usual standard of service.

Novoid Corkboard is efficient low-temperature insulation. It keeps heat leakage at a minimum and cuts operating costs. As a result, freezing units operate shorter hours and your expensive and hard-to-get equipment lasts longer. For greater operating economy, be sure to choose and use Novoid Corkboard Insulation. For full facts about Corkboard or about Novoid Pipe Covering, write Cork Import Corporation, 330 West 42nd Street, N. Y. C.

**NOVOID INSULATION**

**CORKBOARD • PIPE COVERING**

... adds a profit  
at **BOTH ENDS**  
of your business!

You can increase your profits in two ways: first by reducing your operating cost, and second, by selling your entire production at the highest price you are permitted to ask. The NEVERFAIL 3-Day Ham Cure helps you do both!

On the operating end, the NEVERFAIL process shortens the time in cure and thereby enables you to turn out *more* hams with the same equipment and man-power. That means lower cost per ham.

At the sales end, the NEVERFAIL 3-Day Ham Cure gives you a product that readily commands highest prices . . . because of its genuine, old-fashioned, full-bodied ham flavor, its even eye-catching pink color and its firm yet juicy texture. In addition, it can legitimately be classified as a *premium* product because the NEVERFAIL 3-Day Ham Cure "Pre-seasons" the meat . . . imparts a delicious aromatic fragrance all its own.

Get complete information about this two-way profit-booster. Write for details today!



# PLANT OPERATIONS

## Ideas for Operating Men

### ADDING LECITHIN TO LARD

After announcing that it would buy P.S. lard (lecithin added) in drums, the FSCC recently issued the following suggestions for adding the anti-oxidant and packaging the lard:

The lecithin to be mixed with a given quantity of lard (0.05 to 0.10 per cent) should first be completely dissolved in five to ten times its volume of warm lard at 130 degs. F. This mixture should be strained through a cloth before adding to the lard in the settling or holding tank to eliminate any lumpy material.

The mixture of lard and dissolved lecithin should be added to the tank of lard immediately after its preparation has been completed. The tank in which the mixing is done should be equipped with a mechanical agitator or a portable high speed agitator. The lard-lecithin mixture should be diffused through the entire quantity. Care should be taken not to add lecithin to lard that is too hot; the maximum temperature should not be over 150 degs. F. Higher temperatures result in darkened lard.

Where mechanical agitation is not available, hand paddles may be used, but this method is not recommended. Compressed air should not be used for agitation purposes.

The lard should be drawn off into steel drums, tightly sealed and the lard should be permitted to become reasonably well set before shipping. Fill the drums tightly and chill quickly in order to preserve the high stability of the product.

The FSCC requires that the lard be packed in new or in good condition (suitable for export shipment) second-hand, 18 gauge or heavier steel drums, holding approximately 55 gallons, with an inside diameter of 22½ in. and an outside diameter of 24½ in. Approximate inside height should be 34 in. and outside height 35½ in. Weight of the drums should be about 55 lbs.

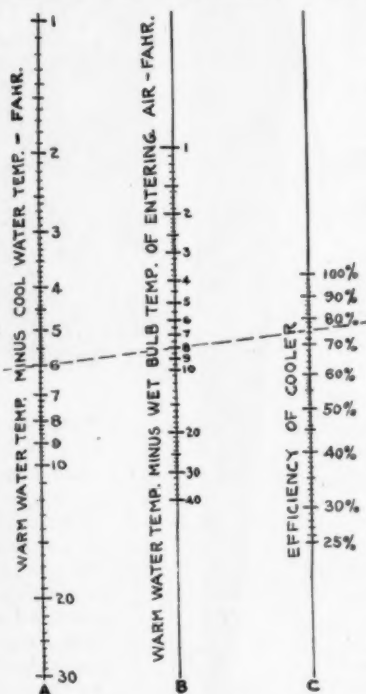
### LABELS ON UNEVEN SURFACE

Sometimes it is desirable to press a sticker or gummed label upon an uneven surface, or to do similar pressing on an uneven surface. A small bag of fine shot is very good for this purpose. Mercury is better, but mercury is much more expensive and may be forced out under high pressure. Mercury can be held in a bag in about the same way as shot. When extreme pressure is desired the bag of shot may be placed between the surfaces to be pressed with an additional weight on top. The pressure is then evenly distributed over the entire area to which the label is applied.

### COOLING TOWER EFFICIENCY

Here is a chart for determining cooling tower efficiency. The chart is used as follows:

Subtract the temperature of the



water after it is cooled from the temperature of the same water before cooling, and locate the difference in column A. Then subtract the wet bulb tempera-

ture of the entering air from the temperature of the water before cooling and locate the difference in column B.

Now run a straight line through the two located points in columns A and B and the intersection with column C gives the efficiency of the cooling tower or cooling device.

For example, the dotted line drawn across the chart shows that if the temperature of the water before cooling is 88 and the cooled water temperature is 82, the difference, 6 degs., is located in column A. If the wet bulb temperature of the entering air is 80, subtract from 88 and locate the 8 in column B. The straight line then gives the efficiency of the cooling device as 75 per cent, in column C.

### RENDERING POULTRY OFFAL

A firm which has a considerable amount of poultry offal available each week has asked whether it would be practical to install rendering equipment to handle this material. The inquirer wants to know about the cost of steam and other expense involved in rendering.

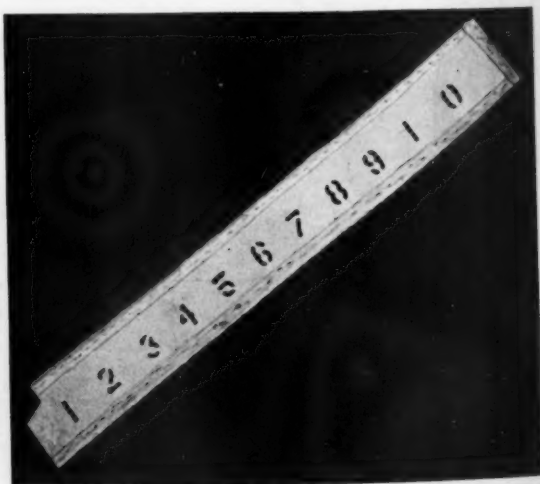
The experience of other poultry processors indicates that it would scarcely be profitable to install equipment to handle the offal from the 5,000 fowl killed weekly by the inquirer. The cost of steam would be about the smallest item of expense connected with the venture; the poultry processor would have to install a small melter and auxiliary equipment and, if he wished to do a complete job, would have to provide a press or other means of extracting the fat from the cracklings.

Of course he could dispose of the unpressed cracklings to a rendering firm for grease recovery; however, if rendering facilities are available nearby, it would probably be preferable to send them the offal in the first place.

*Are your questions answered here?*

### STENCIL PLATE SAVER

Robert H. Larson of the fresh meat department, Rath Packing Co., Waterloo, Ia., has an idea which he believes might be of value to packers who are short on stencil plate. He has fixed up a number plate, as illustrated here, which had been cut on ordinary stencil board so that it will last longer.





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Type OD Hor. Split Case  
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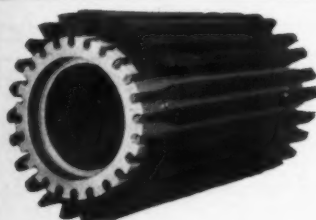
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# Fats and Oils Allocated for 1944 at About Same Rate as in 1943

THE supply of edible fats and oils products tentatively allocated to civilians for 1944 is about 44 lbs. per person, substantially the same rate as during the last six months of 1943, the War Food Administration said recently.

The allocations are definite for the first calendar quarter—January, February and March—but are subject to adjustment for the succeeding quarter. During January, February and March, civilians will get 505,000,000 lbs. of lard; 150,000,000 lbs. of margarine; 427,000,000 lbs. of shortening, cooking and salad oils and 410,000,000 lbs. of butter.

Present estimates indicate that the 1944 supply of edible and inedible fats and oils available for allocation will be slightly more than 12,000,000,000 lbs. About 68 per cent of that total (8,300,000,000 lbs.) will be utilized as food—69 per cent for civilians; 9 per cent for military and war services; 21 per cent for our Allies; and 1 per cent to be set aside as a reserve.

The uses of fats and oils for non-food purposes—for civilians, military and war services, and our Allies—will require 32 per cent of the total fats and oils supply in 1944. These industrial uses, therefore, will consume about 3,900,000,000 lbs. of the 12,000,000,000-pound supply. The manufacture of soap alone will require about 54 per cent of

the fats and oils quota for inedible uses, and about 87 per cent of the soap made will be for civilian use.

Except for butter, which has been in short supply, civilians will have slightly more edible fats and oils products during the coming 12 months than were available to them in the five peacetime

years ending with 1939—a total of 31.3 lbs. per person in 1944 compared with an average of 31.5 lbs. per person in 1935-39.

The increased purchasing power of civilians in 1944 would create a much greater demand, but WFA has determined that nutritional requirements will be amply met by an annual allowance of 43.9 lbs. per person, leaving about 81 per cent of the available supply for currently urgent wartime needs in both the edible and inedible fields.

Allocations to civilians in the last six

## ESTIMATED PER CAPITA CONSUMPTION OF BUTTER, LARD, MARGARINE, SHORTENING AND OTHER OILS DURING THE LAST SEVERAL YEARS IN POUNDS

Fats and Oils (Fat Content) (except butter)	1932	1935-39	1941	1942	1943	Allocation 1944
Butter, farm & factory.....	13.2	16.8	16.0	15.7	12.5	12.1
Lard, farm & factory.....	14.4	11.0	14.2	13.5	14.3	13.9
Shortening & other oils.....	12.2	18.2	18.9	17.3	10.4	14.3
Margarine.....	1.3	2.3	2.2	2.3	3.3	3.6
Total Fats and Oils.....	41.1	48.3	51.3	48.8	40.5	43.9

## COMPARISON OF THE 1944 ALLOCATIONS OF FATS AND OILS FOR EDIBLE PRODUCTS WITH CONSUMPTION DURING 1942 AND DURING 1935-39

Commodity	Total Allocable Supplies	(In Millions of pounds)				Apparent Civilian Consumption <sup>2</sup>	
		Contin. Reserve	Mil. War Services	Exports & Shipments <sup>1</sup>	Civilians U. S.	1942	1935-39 Average
Edible fats and oils.....	8252.4	119.7	709.9	1710.8	5652.0	6371.0	6235.0
Lard.....	3000.9	48.9	99.6	1059.4	1783.0	1764.0	1419.0
Butter.....	2046.1	10.0	366.5	113.6	1556.0	2063.0	2170.0
Shortening <sup>2</sup> & other oils.....	2539.1	60.8	302.8	338.5	1837.0	2259.0	2342.0
Margarine <sup>2</sup> .....	616.3	0.0	1.0	149.3	466.0	295.0	308.0

<sup>1</sup>Includes shipments to our allies, other friendly nations, U. S. territories, Red Cross, and other special needs.

<sup>2</sup>Fat content.

<sup>3</sup>Fat content except for butter.

## ALL WEIGHTS CUT ON MINUS SIDE WITH RISE IN HOG COSTS

(Chicago costs and prices, first four days of week.)

With the rise in hog prices in the Chicago market this week, average hog costs drew away from total realizations and all three weights showed minus cutting margins. The minus margin on the light butchers was 11c

per cwt. on a live weight basis against a profit of 9c for the corresponding four days last week. The medium and heavy butchers showed minus margins of 45c and 47c respectively.

	—180-220 lbs.— Value					—220-240 lbs.— Value					—240-270 lbs.— Value				
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams.....	14.0	20.2	21.4	\$ 3.00	\$ 4.32	13.8	19.4	21.0	\$ 2.90	\$ 4.07	13.0	18.1	23.0	\$ 2.90	\$ 4.16
Skinned hams.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....
Picnics.....	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54	5.4	7.5	20.0	1.08	1.50
Boston butts.....	4.3	6.1	24.5	1.06	1.49	4.1	5.8	24.5	1.00	1.42	4.1	5.8	23.5	.96	1.36
Loins (blade in).....	16.1	14.6	23.3	2.35	3.40	9.9	13.9	21.8	2.16	3.03	9.7	13.6	20.8	2.02	2.83
Bellies, S. P.....	11.1	15.9	17.3	1.92	2.75	9.6	13.5	16.3	1.56	2.20	4.0	5.5	15.3	.61	.84
Bellies, D. S.....	.....	.....	.....	.....	.....	2.1	3.0	15.0	.32	.45	8.6	12.0	15.0	1.29	1.80
Fat backs.....	.....	.....	.....	.....	.....	3.2	4.5	10.5	.34	.47	4.6	6.3	11.0	.31	.40
Plates and jowls.....	2.9	4.1	10.1	.29	.41	3.1	4.3	10.1	.31	.43	3.5	4.8	10.1	.35	.48
Raw leaf.....	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1	12.4	.27	.36
P. S. lard rend. wt.....	12.9	18.1	12.8	1.65	2.32	11.4	15.6	12.8	1.46	2.00	10.4	14.2	12.8	1.33	1.82
Spareribs.....	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31	1.6	2.3	12.0	.19	.25
Regular trimmings.....	3.2	4.5	17.5	.56	.79	3.0	4.1	17.5	.53	.72	2.9	4.0	17.5	.51	.70
Feet, tails, neckbones.....	2.0	2.9	.....	.12	.18	2.0	2.8	.....	.12	.18	2.0	2.8	.....	.12	.15
Offal and miscellaneous.....	.....	.....	.....	.52	.70	.....	.....	.....	.52	.70	.....	.....	.....	.52	.70
Credit for subsidy.....	.....	.....	.....	1.30	1.86	.....	.....	.....	1.30	1.82	.....	.....	.....	1.30	1.80
TOTAL YIELD AND VALUE.....	70.0	100.0	.....	\$14.43	\$20.61	71.5	100.0	.....	\$14.11	\$19.72	72.0	100.0	.....	\$14.05	\$19.52
Cost of hogs.....	.....	.....	.....	Per cwt. alive	.....	.....	.....	.....	Per cwt. alive	.....	.....	.....	.....	Per cwt. alive	.....
Condemnation loss.....	.....	.....	.....	.07	.....	.....	.....	.....	.07	.....	.....	.....	.....	.07	.....
Handling and overhead.....	.....	.....	.....	.59	.....	.....	.....	.....	.51	.....	.....	.....	.....	.46	.....
TOTAL COST PER CWT.....	.....	.....	.....	\$14.54	\$20.77	.....	.....	.....	\$14.56	\$20.86	.....	.....	.....	\$14.52	\$20.19
TOTAL VALUE.....	.....	.....	.....	14.43	20.61	.....	.....	.....	14.11	19.72	.....	.....	.....	14.05	19.52
—Cutting margin.....	.....	.....	.....	.11	.16	.....	.....	.....	.45	.64	.....	.....	.....	.47	.67
+Cutting margin.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....
—Margin last week.....	.....	.....	.....	.....	.....	.....	.....	.....	.24	.35	.....	.....	.....	.24	.33
+Margin last week.....	.....	.....	.....	.09	.12	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....



months of 1943 were: lard, 850,000,000 lbs.; butter, 846,000,000 lbs.; margarine, 200,000,000 lbs.; shortening and other oils, 920,000,000 lbs.

The allocation of fats and oils for inedible uses during 1944 (subject to change after the first quarter) includes 2,106,600,000 lbs. for soap and 1,793,400,000 lbs. for other products.

## NEW MARGARINE BILL

Sen. E. D. Smith of South Carolina recently introduced a bill which provides for using the name "margarine" for "oleomargarine," permitting the manufacture of margarine with or without color, removing the 10c per lb. tax on the colored product, eliminating the special taxes for wholesale and retail dealers in margarine and permitting anyone to add coloring to oleomargarine without being subjected to the manufacturers' tax in the internal revenue code. This bill has been referred to the Senate committee on agriculture.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 4, 1944, were reported as follows:

	Week March 4	Previous week	Same week '43
Cured meats, lbs.	18,254,000	18,692,000	31,557,000
Fresh meats, lbs.	47,233,000	48,364,000	49,453,000
Lard, lbs.	5,453,000	3,990,000	6,242,000

## ARGENTINE TANKAGE IMPORTS

A task committee of the animal protein industry advisory committee of WFA will meet with agency representatives in New York on March 16 to discuss the Argentine tankage importation program for 1944, which already has reached the state of practical agreement between British and American representatives.

As generally outlined by Office of Distribution officials, the British-American purchasing contract will give the United Kingdom priority to buy Argentine low-protein tankage and specific quantities of bone and blood meal, used principally for fertilizer.

## DAMAGED FOOD TRANSFERS

When damaged meats, fats or processed foods are sold or transferred to insurers or salvagers, both the seller and buyer are to report the transfer within five days, OPA announced this week in Amendment 111 to RO 16, effective March 10. The report should include a description of the kinds and amounts of processed foods and meats-fats transferred, a description of the food, the name and address of the person buying the goods and the date of the transfer.

Every container re-used is a new container saved.

## MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during December, 1943, compared with a year earlier:

Ingredient schedule of uncolored oleomargarine:	Dec., 1943 lbs.	Dec., 1942 lbs.
Butter culture	48	824
Butter flavor	192	344
Citric acid	1	187,865
Corn oil	980,383	20,007,195
Cottonseed oil	20,208,619	41,760
Cottonseed stearine	11,570	78,866
Derivative of glycerine	66,467	62
Diacyl	75	31,218
Leclithin	30,449	7,171,278
Milk	6,559,417	9,126
Monostearine	94,287	694,303
Neutral lard	674,000	1,170,022
Oleo oil	777,338	262,032
Oleo stearine	205,350	251,705
Oleo stock	49,587	22,005
Peanut oil	441,276	1,340,197
Salt	1,190,732	20,525
Soda (benzoate of)	24,794	10,233,760
Soya bean oil	7,355,094	40,711
Soya bean stearine flakes	42,928	62,513
Sunflower oil	14,657	7,223
Tallow	7,770	
Vitamin concentrate		
Total	38,664,072	42,456,918

## LIFT MARGARINE CURB

Hotels and restaurants in South Carolina which serve margarine are no longer required to display a sign reading "Imitation butter served here," following the recent repeal of an earlier restriction which required display of the notice. In signing repeal of the measure, Gov. Olin D. Johnston sounded an appeal for action by other states and the federal government to remove restrictive margarine legislation.

## Plan NOW To Meet Postwar Competitive Production



### Make Floor Space More Productive

Standard Conveyors are designed and built to meet both peacetime and wartime handling needs in Meat Packing Plants. The Standard Sales Engineer in your city or territory will be glad to call and help you plan a conveyor system to meet postwar competitive production. Catalog NP34 sent on request.

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## R & M I-BEAM TROLLEY HOISTS



Capacity 1000 lbs. 3-60-110 550 volt  
AC. Hoisting speed 32 ft. per minute.  
Lift 20 ft. Headroom 13 inches. Pendant rope control.

### Help Solve Labor Problems

A plant equipped with R & M I-Beam Trolley Hoists can maintain a higher rate of production, even in the face of severe labor shortage. The R & M hoist, placed on a straight or curved track, can be kept busy speeding up operations in many parts of the plant. Shown here is an installation of the S 1/2 model hoist, designed for this all-round service.



### Mail This Coupon

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Please send your folder No. AB900 describing Meat Packers' Hoists.

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Company.....

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# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

Week ended  
Feb. 26, 1944  
per lb.

Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and commercial	19 1/2
Cow forequarters, good and commercial	17

#### †Beef Cuts

Steer, hfr., short loin, choice	33
Steer, hfr., short loin, good	30 1/2
Steer, hfr., short loin, commercial	28 1/2
Steer, hfr., short loin, utility	22 1/2
Cow, short loin, good and commercial	25 1/2
Cow, short loin, utility	22 1/2
Steer, heifer round, choice	21 1/2
Steer, heifer round, commercial	19 1/2
Steer, heifer round, utility	16 1/2
Steer, hfr., loin, choice	30
Steer, hfr., loin, good	28 1/2
Steer, hfr., loin, commercial	26 1/2
Cow, loin, good and commercial	23 1/2
Cow, loin, utility	19 1/2
Cow round, good and commercial	19 1/2
Cow round, utility	16 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, commercial	21 1/2
Steer, heifer rib, utility	19 1/2
Cow rib, good and commercial	21 1/2
Cow rib, utility	19 1/2
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	26 1/2
Steer, hfr., sirloin, commercial	24 1/2
Steer, hfr., cow flank, all grades	18 1/2
Cow sirloin, good and commercial	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	20 1/2
Steer, hfr., reg. chuck, choice	20 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, commercial	18 1/2
Steer, hfr., reg. chuck, utility	16 1/2
Cow reg. chuck, good and commercial	18 1/2
Cow reg. chuck, utility	16 1/2
Steer, hfr., c.e. chuck, choice	19 1/2
Steer, hfr., c.e. chuck, good	18 1/2
Steer, hfr., c.e. chuck, commercial	16 1/2
Cow, c.e. chuck, good and commercial	16 1/2
Cow, c.e. chuck, utility	15 1/2
Steer, hfr., forehand, all grades	12 1/2
Cow forehand, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	14 1/2
Steer, heifer brisket, commercial	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and commercial	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	20 1/2
Steer, heifer back, good	20 1/2
Cow back, good and commercial	19 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and commercial	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr., short plate, good and choice	14 1/2
Steer, hfr., short plate, comm. and utility	13 1/2
Cow short plate, good and commercial	13 1/2
Cow short plate, utility	13 1/2

†Quotations on beef items include permitted additions for Zone 3, plus 50c per cwt. for local delivery.

#### Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23 1/2

#### \*Beef Products

Brains	7 1/2
Heart, cap	15
Tongues, fresh or frozen	22 1/2
Sweetbreads	23 1/2
Ox-tails, under 1/2 lb.	8 1/2
Tripe, scalded	13 1/2 @ 4 1/2
Tripe, cooked	15 1/2 @ 8 1/2
Livers, unbleached	23
Kidneys	11 1/2

†Quoted below ceiling.

#### \*Veal Products

Brains	9 1/2
Calf livers, Type A	40 1/2
Sweetbreads, Type A	50 1/2

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

#### \*Lamb

Choice lambs	23 1/2
Good lambs	23 1/2
Medium lambs	21 1/2
Choice hindquarters	29 1/2
Good hindquarters	21 1/2
Choice fores	21 1/2
Good fores	20 1/2
†Lamb tongues, Type A	14 1/2

#### \*Mutton

Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	15 1/2
Choice saddles	14 1/2
Choice fores	9 1/2
Good fores	8 1/2
Mutton legs, choice	10 1/2
Mutton loins, choice	15 1/2

\*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

#### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnic	19 1/2 @ 10 1/2
Tenderloin	21 1/2
Skinned shoulders, bone in	21 1/2
Spareribs, under 8 lbs.	15 1/2
Boston butts, 4 to 8 lbs. av.	24 1/2
Roast butts, cellar trim	29
Pigs' feet, short cut	18 1/2 @ 4
Kidneys	10
Livers, unbleached	12 1/2 @ 13
Brains	16 @ 11
Ears	15 @ 6
Snouts, lean in	16 @ 9
Snouts, lean in	17 1/2 @ 10 1/2
Heads	8 1/2
Chitterlings	8

\*Prices carlot and loose basis.  
†Quoted below ceiling.

#### \*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	26 1/2
Picnic, 4/8 lbs., short shank, wrapped	26
Fancy bacon, 6/8 lbs., wrapped	26
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	46 1/2
Insides, C Grade	44 1/2
Outsides, C Grade	44 1/2
Knuclies, C Grade	42 1/2

\*Quotations on pork items include additional 50c per cwt. for Zone 3, minus 25c per cwt. for sales in lots under 5,000 lbs.

#### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Honeycomb tripe, 200-lb. bbl.	34.50

#### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	32.50
80-100 pieces	28.50
100-125 pieces	25.50
Clear plate pork, 25-35 pieces	28.00
Brisket pork, 200-lb. bbl.	32.50
Plate beef, 200 lb. bbl.	32.50
Extra plate beef, 200 lb. bbl.	34.00

\*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	116 1/2 @ 17 1/2
Special lean pork trimmings 85%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	117 1/2 @ 18 1/2
Pork hearts	111 @ 12
Pork livers, unbleached	112 1/2 @ 13 1/2
Boneless bull meat	17 1/2
Boneless chucks	17
Shank meat	16 1/2
Beef trimmings	15 1/2
Dressed canners	12 1/2
Dressed cutter cova	12 1/2
Dressed bologna bulls	13 1/2
Tongues, canner, fresh or frozen	16 1/2

†Quoted below ceiling.

#### DRY SAUSAGE

Cervelat, choice, in hog bungs	68
Thuringer	81
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs	unquoted
R. C. salami, new condition	82
Frisses, choice, in hog middles	unquoted
Genoa style salami, choice	68
Pepperoni	63
Mortadella, new condition	28
Capicola (cooked)	45
Prosciutto hams	86 1/2

#### †DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	29 1/2
Pork sausage, bulk	29 1/2
Frankfurters, in sheep casings	29 1/2
Frankfurters, in hog casings	29 1/2
Bologna, natural casings	29 1/2
Bologna, in artificial casings	29 1/2
Liver sausage, fresh, in beef casings	29 1/2
Liver sausage, fresh, in hog bungs	29 1/2
Smoked liver sausage in hog bungs	29 1/2
Head cheese	29 1/2
New England, natural casings	29 1/2
Minced luncheon, natural casings	29 1/2
Tongue and blood	29 1/2
Blood sausage	29 1/2
Souse	29 1/2
Polish sausage	29 1/2

†Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meats where no local delivery is made. Prices include boxing or packaging costs.

#### CURING MATERIALS

Nitrite of soda (Chgo. whan. stock):	
In 425-lb. bbls., delivered	8 1/2
Saltwater, less than ton lots, f.o.b. N. Y.	12 1/2
Dbl. refined granulated	8 1/2
Small crystals	12 1/2
Medium crystals	12 1/2
Large crystals	14 1/2
Pure rfd. gran. nitrite of soda	4 1/2
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	6 1/2
Medium, kiln dried	12 1/2
Rock, bulk, 40 ton cars	8 1/2
Sugar:	
Raw, 96 basis, f.o.b. New Orleans	5 1/2
Standard gran., f.o.b. refiners (2%)	5 1/2
Packers' curing sugar, 200 lb. bags	5 1/2
F. O. B. Reserve, L.A. less 2%	5 1/2
Dextrose, in car lots, per cwt. (cotton)	4 1/2
In paper bags	4 1/2

#### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in.	16 @ 39
Domestic rounds, over 1 1/2 in.	21
140 pack	40 @ 42
Export rounds, wide over 1 1/2 in.	40 @ 42
Export rounds, medium, 1 1/4 to 1 1/2 in.	28 @ 34
Export rounds, narrow, 1 1/4 in.	23
No. 1 weasands	16 @ 38
No. 2 weasands	16 @ 38
No. 1 bungs	16 @ 18
No. 2 bungs	16 @ 18
Middle select, wide, 2 1/4 in.	50 @ 60
Middle select, extra, 2 1/4 in.	50 @ 60
Middle select, extra, 2 1/2 in.	80 @ 85
Dried or salted bladders, per piece:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	.06 @ .08
8-10 in. wide, flat	.02 @ .04
6-8 in. wide, flat	.02 @ .04
Hog casings:	
Extra narrow, 29 mm. & dn.	2.00 @ 2.25
Narrow mediums, 29@35 mm.	2.20 @ 2.40
Medium, 32@35 mm.	2.05 @ 2.25
English, medium, 35@38 mm.	1.75 @ 1.85
Wide, 38@45 mm.	1.50 @ 1.60
Extra wide, 45 mm. & up	1.50 @ 1.60
Export bungs	.22 @ .25
Large prime bungs	.17 @ .20
Medium prime bungs	.13 @ .15
Small prime bungs	.10 @ .12
Middle, per set	.20 @ .21

#### SPICES

(Basis Chicago, original bbls., bags or hales.)	
Whole	Ground
Allspice, prime	25
Refined	25
Chili pepper	41
Powder	41
Cloves Amboy	40
Zanibar	25
Ginger, Jamaica, unbleached	53
Mace, Fancy Banda	1.08
East Indies	95
East & West Indies Blend	95
Mustard flour, fancy	8 1/2
No. 1	75
Nutmeg, Fancy Banda	67
East Indies	58
East & West Indies Blend	58
Paprika, Spanish	83
Pepper, Cayenne	84
No. 1	84
*Black Malabar	11
*Black Lampung	19
*Pepper, white Singapore	15 1/2
*Mustok	16
*Packers	19

\*Nominal quotations.

#### SEEDS AND HERBS

	Whole	Ground
	for Saus.	
Caraway seed	88	96
Cominos seed	18 1/2	28
Coriander Morocco bleached	19	27 1/2
Coriander Morocco natural No. 1	15 1/2	24
Mustard seed, fancy yellow	25	34
American	12	17
Marjoram, Chilean	51	57
Oregano	19	23



# MARKET PRICES

## New York

### DRESSED BEEF CARCASSES

#### City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Ow, good and commercial.....	19

The above quotations do not include charges for hooking but do include 50c per cwt. for local delivery.

### KOSHER BEEF CUTS

Steer, heifer, triangle, choice.....	21 1/2
Steer, heifer, triangle, good.....	20 1/2
Steer, heifer, triangle, commercial.....	19 1/2
Steer, heifer, triangle, utility.....	17 1/2
Steer, hfr., reg. chuck, choice.....	24
Steer, hfr., reg. chuck, good.....	22 1/2
Steer, hfr., reg. chuck, commercial.....	21 1/2
Steer, hfr., reg. chuck, utility.....	18 1/2

Above quotations include permitted additions for Zone 0, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice.....	25 1/2
Steer, heifer, rib, good.....	24 1/2
Steer, heifer, rib, commercial.....	22 1/2
Steer, heifer, rib, utility.....	20
Steer, heifer, loin, choice.....	31
Steer, hfr., loin, good.....	29 1/2
Steer, hfr., loin, commercial.....	28 1/2
Steer, hfr., loin, utility.....	21 1/2

Above prices are for Zone 0, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

### \*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. down.....	22 1/2
Shoulders, regular.....	20 1/2
Butts, regular, 4/8 lbs.....	24 1/2
Hams, regular, under 14 lbs.....	24 1/2
Hams, skinned, fresh, under 14 lbs.....	25 1/2
Picnic, fresh, bone in.....	19 1/2
Pork trimmings, extra lean.....	31 1/2
Pork trimmings, regular.....	19 1/2
Quarrels, medium.....	18 1/2

	City
Pork loins, fresh, 10/12 lbs.....	24 1/2
Shoulders, regular.....	21 1/2
Butts, boneless, C. T.....	31
Hams, regular, under 14 lbs.....	24
Hams, skinned, under 14 lbs.....	26
Picnic, bone in.....	19 1/2
Pork trimmings, extra lean.....	31 1/2
Pork trimmings, regular.....	19 1/2
Quarrels, medium.....	19
Boston butts, 4/8 lbs.....	27 1/2

### \*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down.....	44
Cooked hams, skinless, fatted, 8 lbs. down.....	47 1/2

### \*SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/18 lbs.....	27 1/2
Regular hams, over 18 lbs.....	26 1/2
Skinned hams, under 14 lbs.....	30 1/2
Skinned hams, 14/18 lbs.....	29 1/2
Skinned hams, over 18 lbs.....	28
Picnic, bone in.....	26 1/2
Hams, western, 8/12 lbs.....	26 1/2
Hams, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

\*Quotations on pork items are for less than 100 lb. lots and include all permitted additions except boxing and local delivery.

### DRESSED HOGS

Hogs, good and choice, head on, leaf fat in.	
March 1, under 80 lbs.....	\$15.83
81 to 99 lbs.....	16.54
100 to 119 lbs.....	17.21
120 to 139 lbs.....	18.22
140 to 159 lbs.....	18.88
160 to 179 lbs.....	19.25
180 to 199 lbs.....	19.88
200 to 219 lbs.....	20.25
220 to 239 lbs.....	20.88

### \*\*\*DRESSED VEAL

#### Hide off

Chains, 50@275 lbs.....	22.13
Good, 50@275 lbs.....	21.13
Common, 50@275 lbs.....	19.13
Utility, 50@275 lbs.....	17.13

\*Quotations are for some 0 and include 50c for delivery. An additional 1/2c per cwt. permitted if wrapped in stocknet.

### \*\*DRESSED SHEEP AND LAMBS

Lamb, choice.....	25 1/2
Lamb, good.....	25
Lamb, commercial.....	23
Wethers, good.....	18 1/2
Wethers, common.....	17 1/2

\*Quotations are for some 0, plus 50c for hooking.

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS

THURSDAY, MARCH 9, 1944

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10.....	21 1/2	21 1/2
10-12.....	21 1/2	21 1/2
12-14.....	21 1/2	21 1/2
14-16.....	20 1/2	20 1/2

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18.....	20 1/2	20 1/2
18-20.....	19 1/2	19 1/2
20-22.....	19 1/2	19 1/2

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12.....	23 1/2	23 1/2
12-14.....	22 1/2	22 1/2
14-16.....	22 1/2	22 1/2
16-18.....	22 1/2	22 1/2
18-20.....	21 1/2	21 1/2
20-22.....	21 1/2	21 1/2
22-24.....	21 1/2	21 1/2
24-26.....	21 1/2	21 1/2
26-28.....	21 1/2	21 1/2
28-30.....	21 1/2	21 1/2
30-32.....	21 1/2	21 1/2
32-34.....	21 1/2	21 1/2
34-36.....	21 1/2	21 1/2
36-38.....	21 1/2	21 1/2
38-40.....	21 1/2	21 1/2
40-42.....	21 1/2	21 1/2
42-44.....	21 1/2	21 1/2
44-46.....	21 1/2	21 1/2
46-48.....	21 1/2	21 1/2
48-50.....	21 1/2	21 1/2
50-52.....	21 1/2	21 1/2
52-54.....	21 1/2	21 1/2
54-56.....	21 1/2	21 1/2
56-58.....	21 1/2	21 1/2
58-60.....	21 1/2	21 1/2
60-62.....	21 1/2	21 1/2
62-64.....	21 1/2	21 1/2
64-66.....	21 1/2	21 1/2
66-68.....	21 1/2	21 1/2
68-70.....	21 1/2	21 1/2
70-72.....	21 1/2	21 1/2
72-74.....	21 1/2	21 1/2
74-76.....	21 1/2	21 1/2
76-78.....	21 1/2	21 1/2
78-80.....	21 1/2	21 1/2
80-82.....	21 1/2	21 1/2
82-84.....	21 1/2	21 1/2
84-86.....	21 1/2	21 1/2
86-88.....	21 1/2	21 1/2
88-90.....	21 1/2	21 1/2
90-92.....	21 1/2	21 1/2
92-94.....	21 1/2	21 1/2
94-96.....	21 1/2	21 1/2
96-98.....	21 1/2	21 1/2
98-100.....	21 1/2	21 1/2

#### PICNICS

	Fresh or Frozen	S.P.
4-6.....	19 1/2	19 1/2
6-8.....	19 1/2	19 1/2
8-10.....	19 1/2	19 1/2
10-12.....	19 1/2	19 1/2
12-15.....	19 1/2	19 1/2

Short Shank 1/2c over.

#### BELLIES

(Square Cut Seedless)

	Fresh or Frozen	S.P.
6-8.....	17 1/2	17 1/2
8-10.....	17 1/2	17 1/2
10-12.....	16 1/2	16 1/2
12-14.....	15 1/2	15 1/2
14-16.....	15 1/2	15 1/2
16-18.....	14 1/2	14 1/2

#### D. S. BELLIES

	Clear	Rib
18-20.....	14 1/2	14 1/2
20-25.....	14 1/2	14 1/2
25-30.....	14 1/2	14 1/2
30-35.....	14 1/2	14 1/2
35-40.....	14 1/2	14 1/2
40-50.....	14 1/2	14 1/2

#### GREEN AMERICAN BELLIES

16-20.....	13 1/2
20-25.....	13 1/2
25 and up.....	13 1/2

#### FAT BACKS

	Green or Frozen	Cured
6-8.....	10 1/2	10 1/2
8-10.....	10 1/2	10 1/2
10-12.....	10 1/2	10 1/2
12-14.....	10 1/2	10 1/2
14-16.....	10 1/2	10 1/2
16-18.....	11 1/2	11 1/2
18-20.....	11 1/2	11 1/2
20-25.....	11 1/2	11 1/2

#### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates.....	10 1/2	10 1/2
Clear plate.....	9 1/2	9 1/2
1/2 Jowl butts.....	9 1/2	9 1/2
Square jowls.....	11	12

†Quoted below ceiling.

#### \*FANCY MEATS

Tongues, Type A.....	22 1/2
Sweetbreads, beef, Type A.....	24 1/2
Sweetbreads, veal, Type A.....	41 1/2
Beef kidneys.....	12 1/2
Lamb fries, per lb.....	29 1/2
Livers, beef, Type A.....	24 1/2
Ox-tails, under 1 lb.....	9 1/2

\*Prices carlot and loose basis for some 0. For lots under 500 lbs. add \$0.025.

#### BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

### FUTURE PRICES

SATURDAY, MARCH 4, 1944

THROUGH FRIDAY, MARCH 10, 1944

LARD	Close
Mar.....	No bids or offerings.
Apr.....	13.30b
May.....	13.90b
June.....	13.30b
July.....	13.35b

No sales.  
Open interest, one lot.

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

	Cash	Loose	Leaf
Saturday, Mar. 4.....	13.80m	12.80m	12.75m
Monday, Mar. 6.....	13.80m	12.80m	12.75m
Tuesday, Mar. 7.....	13.80m	12.80m	12.75m
Wednesday, Mar. 8.....	13.80m	12.80m	12.75m
Thursday, Mar. 9.....	13.80m	12.80m	12.75m
Friday, Mar. 10.....	13.80m	12.80m	12.75m

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.....	14.55
Kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Chicago C. L.....	15.05
Neutral, tierces, f.o.b. Chicago C. L.....	15.55
Shortening, tierces, c.a.f.....	16.50

### MEAT OUTLOOK BY U.S.D.A.

Meat production during April, May and June of this year will be seasonally lower than production in the first quarter, according to a Department of Agriculture report. However, it is expected that in the second quarter of 1944, civilians will receive more meat per person than in the same period of 1943. WFA purchases of meats for lend-lease will probably slacken off when the period of heavy winter marketings is over.

March slaughter of hogs, while seasonally lower than that during February, will be comparatively high, the report states. Slaughter of cattle and calves is expected to continue at or near present levels during March. Kill of sheep and lambs in March will probably be moderately lower than in January.

### DECEMBER MEAT CONSUMPTION

Federally inspected meats available for consumption in December, 1943:

	BEEF AND VEAL	PORK (INC. LARD)	LAMB AND MUTTON	TOTAL
	Total Consumption			
Dec., 1943.....	596,194,000	962,992,000	71,622,000	1,650,799,000
Dec., 1942.....	557,014,000	923,282,000	76,559,000	1,557,135,000
	Per Capita			
Dec., 1943.....	4.35	7.17	.62	12.04
Dec., 1942.....	4.14	6.86	.57	11.57
	LARD			
Dec., 1943.....	151,400,000			
Dec., 1942.....	153,448,000			
	Per Capita			
Dec., 1943.....	1.10			
Dec., 1942.....	1.14			



# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—The extension from 60 to 90 days on inventory stocks which was granted last week was partly responsible for the active demand seen this week. Offerings continued of only moderate proportions and daily supplies were readily absorbed. There appears to be quite a bit of product sold ahead; this has limited reporting of actual sales to some extent.

Slaughter figures released this week revealed that both cattle and hog kill were at new record levels for the month of February. However, in view of this fact the volume of both tallow and greases offered has been relatively light.

Sales uncovered this week included several tanks of special tallow at 8½¢; some prime tallow at 8½¢; a few tanks of white grease at 8½¢ and some lower grades of both tallow and grease, all f.o.b. shipping points.

**STEARINE.**—Demand continues good for this product, but the market is almost featureless because of the lack of offerings. Some movement is going on under contract, but it is said to be of very light volume.

**NEATSFOOT OIL.**—January output of neatsfoot oil was 204,000 lbs. This is considered light production and further limits offerings to regular channels, for the product still remains under allocation.

**OLEO OIL.**—Outstanding orders continued to go unfilled because of the lack of product. Full ceiling levels are quoted at all times.

**GREASE OIL.**—Firm conditions continue to feature the grease oils market. Buyers continue to search for product, but report little success in filling their needs. The quotations are: No. 1, 14½¢; prime burning, 15½¢; prime edible, 15¢; special No. 1, 13½¢, and acidless tallow oil, 13½¢.

## VEGETABLE OILS

There was no let-up in demand for vegetable oils this week, but trading was again on a small scale because of the lack of offerings. Undertone of the market continues to be firm with full ceiling rates quoted on all oils.

**SOYBEAN OIL.**—Trading was almost non-existent in soybean oil this week, and offerings continue to run far below demand. There is little or no indication that trading will expand in the near future and in the meantime all prices are quoted at ceiling levels. Refined, unbleached, and undeodorized is quoted at 12.59¢ f.o.b. Decatur. Crude in tank-cars is quoted at 11½¢, also f.o.b. Decatur.

**OLIVE OIL.**—There has been no change in the olive oil situation and prices remain unchanged with no improvement or indicated improvement in supplies.

**PEANUT OIL.**—Action in this market was extremely limited during the week and only a limited amount of stock is moving to crushers. Crude continues to be quoted at 13¢ in the Southeast.

**COTTONSEED OIL.**—This market, which has dwindled to a thin shadow of pre-war days, was again very tight this week. The open interest in futures in New York was liquidated completely this week with the settlement on Monday of the single remaining contract in March delivery. The interest has been gradually whittled down since ceilings were imposed just after the outbreak of war.

Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in THE NATIONAL PROVISIONER.)

## BY-PRODUCTS MARKETS

### Blood

Unground, loose .....	Unit Ammonia \$3.50
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### Digester Feed Tankage Materials

Unground, per unit ammonia .....	\$1.50
Liquid, stick, tank cars .....	\$1.75 @ 2.50

### Packinghouse Feeds

65% digester tankage, bulk .....	Carista, per ton \$78.00
60% digester tankage, bulk .....	71.00
55% digester tankage, bulk .....	65.00
50% digester tankage, bulk .....	60.00
45% digester tankage, bulk .....	54.00
50% meat and bone meal scraps, bulk .....	70.00
1 Bloodmeal .....	80.00
Special steam bone-meal .....	50.00 @ 55.00

†Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50 .....	Per ton \$35.00 @ 36.00
Steam, ground, 2 & 26 .....	35.00 @ 36.00

### Fertilizer Materials

High grade tankage, ground .....	Per ton \$ 8.50 @ 4.00
10@11% ammonia .....	30.00 @ 31.00
Bone tankage, unground, per ton .....	4.25 @ 4.50
Hoof meal .....	

### Dry Rendered Tankage

Hard pressed and expeller unground .....	Per unit 45 to 75% protein \$1.25
--	-----------------------------------

### Gelatine and Glue Stocks

Calf trimmings (limed) .....	Per cwt. \$1.00
Hide trimmings (limed) .....	.50
Sinews and pizzles (green, salted) .....	1.00

Cattle jaws, skulls and knuckles .....	Per ton \$45.00
Pig skin scraps and trim, per lb. ....	7¢ @ 7½¢

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

Round shins, heavy .....	Per ton \$70.00 @ 80.00
light .....	70.00
Flat shins, heavy .....	65.00 @ 70.00
light .....	65.00
Blades, buttocks, shoulders & thighs ..	62.50 @ 65.00
Hoofs, white .....	65.00 @ 67.50
Hoofs, house run, assorted .....	40.00
Junk bones .....	35.00

‡Delivered Chicago.

### Animal Hair

Winter coll, dried, per ton .....	\$ 60.00
Summer coll dried, per ton .....	55.00
Winter processed, lb. ....	nominal
Winter processed, grey, lb. ....	9
Cattle switches .....	4 @ 4½

## STEDMAN

## 2-STAGE GRINDERS

for CRACKLINGS, BONES  
DRIED BLOOD, TANKAGE  
and other  
BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

**STEDMAN'S FOUNDRY & MACHINE WORKS**  
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Processors
•
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## TALLOW & GREASE

## Blood, CRACKLINGS, Tankage

ASSOCIATE MEMBER: THE NATIONAL  
INDEPENDENT MEAT PACKERS ASSOCIATION

Your offerings  
invited



# HIDES AND SKINS

Movement of about 20,000 packer hides fills open permits—All packers clear Feb. calf and kipskins—New prices set for foreign hides.

## Chicago

**HIDES.**—There was a little follow-up business this week in the local packer hide market, involving between 20,000 and 25,000 hides, all of which moved at full ceiling levels. Included in the trading were light native and branded cows, native steers and possibly a few more bulls. This business filled out the permits for Feb. hides and about finished hide trading for the month. The current permits expire at the end of this week and there has been little or no talk of the issuance of interim permits, as most packers are fairly well sold up now. The market will probably remain quiet until buying permits for March hides are released, which some feel may be about March 27.

Federal inspected slaughter tapered off slightly during Feb., with a total of 1,042,515 head of cattle reported for the short month as against 1,141,081 for Jan., but Feb. kill was considerably over the 853,912 head reported for Feb. 1943; cattle slaughter for first two months this year totalled 2,183,596 head, as compared with 1,781,412 for same period a year ago. The severe winter weather of the past few weeks probably had some bearing on the reduced slaughter.

It was the first time on record that the February kill exceeded the million mark.

A little scattered trading has been reported on outside small packer all-weights at the full maximum prices but the bulk of these permits was filled during the activity of the previous week. A few of the less desirable small packer lots are reported to be still unsold but the total is not large.

A few more cars of country all-weight hides moved this week at the maximum of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping points, with brands at a cent less. A few more cars are still on the market but ap-

parently well held, as country slaughter will begin to decline sharply within a few weeks as the weather moderates. Glues are quotable at 12½c, flat, trimmed, paid; native bulls 11½c, flat, trimmed.

Further activity is reported in the Pacific Coast market at the ceiling price of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, and Feb. hides are reported to be about cleaned up.

**FOREIGN WET SALTED HIDES.**—Announcement was made at the end of last week by the Joint Hide Control Office that new prices would be effective on Monday, Mar. 6, on foreign hides bought by the United States and the United Kingdom, through the FEA. Prices on dry hides were generally increased, with the idea of encouraging shipment into this country. A number of changes were made in wet salted descriptions, to smooth out inequities which have developed in the old price schedule, in effect slightly over two years. So far this week, no action has been apparent in the South American market.

**CALFSKINS.**—Packer calfskins were active this week. All the local packers cleared their Feb. production, with practically all trading on basis of New York trim and selection, at corresponding prices. On a per pound basis, market is strong at 27c for heavies and 23½c for lights under 9½ lbs., with demand far in excess of supply.

Demand is active for city calfskins at the ceiling of 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities salable same basis, but trading last week about cleared this market, most of the trading being on New York selection. Country calfskins sold at 16c for 10 lb. and down; and 18c for 10/15 lb. City light calf and deacons sold \$1.43, selected.

**KIPSKINS.**—The Feb. kipskin production of all local packers was sold or booked to tanning account this week. Market is firm at 20c for 15-30 lb.

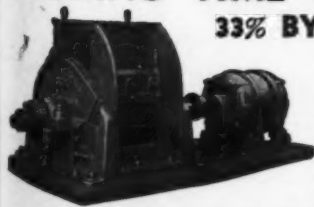
natives, and 17½c for brands, and some of the heavy kips move on this basis, but the bulk of activity is on basis of New York selection.

City kipskins were well cleaned up previous week, generally moving on New York selection, with outside cities going same basis; on a per pound basis, market is quotable at 18c for 15-30 lb. natives, and 17c for brands. Country kips sold at 16c, flat, f.o.b. shipping point.

Three packers cleared Feb. regular slunks this week at \$1.10 flat, and hairless at 55c, flat; the other packer was sold ahead.

**SHEEPSKINS.**—Current production of packer shearlings is light and it will be several weeks before the usual seasonal increase is apparent. The market is rather poorly defined at the moment, as offerings are limited and buying interest held in check. Some quote a range of \$1.50@1.60 for No. 1's, \$1.15@1.20 for No. 2's, and 75@85c for No. 3's, with inquiries at the inside figures from smaller buyers for No. 2's and No. 3's, while bids from some larger buyers are said to be lower. Pickled skins continue in good demand at individual ceiling prices by grades; market quotable in general around \$7.75@8.00 per doz. packer sheep, with cockly winter lambs averaging 35@50c less. Wool pullers continue working to the fullest possible capacity, as the CCC has extended their contract to buy pulled wool until April 1. There was quiet trading in packer wool pelts at the end of last week by one of the larger Iowa packers and, while details have not been disclosed, there is talk of \$3.80@3.90 per cwt. liveweight basis having been paid for March pelts, the top quality of the season, a considerable advance over the \$3.35 per cwt. last reported for Feb. pelts. Small packer pelts are quotable \$2.50@2.60 each, on a per piece basis, for late Feb. pelts, ranging down 25@40c less for earlier dating, depending upon take-off. Federal inspected slaughter of sheep during first two months this year totalled 3,433,740 head, as compared with 3,223,159 for same period a year ago. However, inspected slaughter at 31 centers for week ended March 4 reached only 275,738 head, as against 277,785 for previous week, and 295,350 for same

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week a year ago, showing a declining trend.

## New York

**PACKER HIDES.**—Activity of previous week about cleared the New York packers' Feb. hide production, with ceiling prices paid on all selections and permits to be filled.

**CALFSKINS.**—The New York City market was about cleared last week, when collectors sold 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. The packer market was active this week, with 3-4's going at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60; market cleaned up.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Mar. 10, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt	@14 1/4	@14 1/4	@14 1/4
brad'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Ex-light Tex. stra.	@15	@15	@15
Brad'd cows	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
Brad'd bulls	@11	@11	@11
Calfskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20
Kips, brad'd	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.	@11.10	@11.10	@11.10
Slunks, bris.	@55	@55	@55

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
Brad'd bulls	@10 1/4	@10 1/4	@10 1/4
Calfskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips	@18	@18	@18
Slunks, reg.	@11.10	@11.10	@11.10
Slunks, bris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@14
Nat. cows	@15	@15	@15
Butts	@15	@15	@15
Extremes	@15	@15	@15
Kips	@11 1/4	@11 1/4	10 @10 1/4
Calfskins	18 @15	18 @15	18 @15
Bulls	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @7.75

All country hides and skins quoted on flat basis.

## SHEEPSKINS

Pkr. shearings	@1.60	@1.60	@2.15
Dry pelts	26 @26 1/2	26 @26 1/2	27 @27 1/2

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

There was active inquiry for most fresh pork items but offerings were scarce. The few early offerings of green skinned hams, picnics, special lean pork trimmings and D.S. backs for deferred shipment were readily absorbed. The live hog market was weak today but closing was well above a week ago.

### Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: March 14.00; May 14.00; July 14.00.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 4, 1944, were 5,958,000 lbs.; previous week, 7,648,000 lbs.; same week last year 6,675,000 lbs.; Jan. 1 to date, 56,580,000 lbs.; corresponding period a year earlier, 57,548,000 lbs.

Shipments of hides from Chicago for week ended March 4, 1944, were 5,281,000 lbs.; previous week, 4,207,000 lbs.; same week last year, 4,070,000 lbs.; Jan. 1 to date 39,389,000 lbs.; corresponding period in 1943, 41,902,000 lbs.

## FDA PURCHASES

AND

## ANNOUNCEMENTS



## EASTERN FERTILIZER MARKETS

New York, March 8, 1944

The markets were quiet the past week with little trading reported. A few cars of cracklings were sold at the ceiling price but no blood was reported sold. There is a very good demand for bone-meal with very little material available. Fishmeal is in demand with some trading reported for the future on a "when and if made" basis. Fertilizer manufacturers are shipping out to the trade with most shipments reported ahead of last year.

## OLEOMARGARINE

White domestic vegetable	.....19
White animal fat	.....16 1/2
Water churned pastry	.....17 1/2
Milk churned pastry	.....18 1/2
Vegetable type	.....unquoted

## VEGETABLE OILS

White, deodorized, bbls., f.o.b. Midwest	.....16
Yellow, deodorized	.....16 1/2
Raw soap stocks:	
Cents per lb. divd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	.....3 1/2
East	.....3 1/2
Corn foots, basis 50% T.F.A.	
Midwest	.....3 1/2
East	.....3 1/2
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	.....3 1/2
East	.....3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest	.....11 1/2
Corn oil, in tanks, f.o.b. mills	.....12 1/2
Manufacturer to jobber prices, f.o.b.	

**PACKAGING CODE.**—The FSCC has issued a new packaging code as a result of some revisions in standards for box specifications. The FSCC says that destination reports on condition of containers make it necessary to revise its standards and to be more strict in acceptance of substitute containers. Destination reports have shown that thicker lumber is needed in nailed wood lard and canned meat boxes; that domestic fibreboard containers are not acceptable for frozen meats and that wirebound containers are unsuitable for frozen, cured and salted meats. Two of the four straps heretofore required in packaging canned meats in V-1 or V-2 fibreboard containers without sleeves can be eliminated. The new code must be used on all offers submitted after March 9; until new offer forms are available the packer may attach a typewritten rider to his offer indicating that the offer contemplates the use of the new packaging code number as listed in the rider. Packers will be permitted to use up supplies of old standard boxes on hand if such packaged products are tendered

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BEEF - VEAL - PORK

VICTORY

BEEF SHROUDS



**CINCINNATI COTTON PRODUCTS CO.**  
CINCINNATI, OHIO



for delivery before June 1, and if such offers indicate "old" packaging and the applicable code letter. If sellers are unable to offer product in containers other than those specified, the type of container to be used should be clearly described.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blend, dried, 16% per unit.....	5.53
Ground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
B. P. L. c.i.f. spot.....	55.00
March shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. & L., f.o.b. fish factories.....	4.00 & 50c
Nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 100-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.53

### Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.64

### Dry Rendered Tankage

65/90% protein, unground.....	\$ 1.25
-------------------------------	---------

The payroll allocation plan builds a sound bond program for your employees. Thousands of firms are now participating in the arrangement.

## Lend-Lease Shipments and Total U.S. Supply

In reporting on the relationship of lend-lease food shipments to the total U. S. supply of important foodstuffs in 1943 and for the month of January, 1944, Leo T. Crowley, Foreign Economic Administrator, recently stated that lend-lease food shipments are continuing to go almost entirely to the United Kingdom and the Soviet Union.

These food shipments have been large in terms of tons—5,744,000 in 1943—vital in terms of the extra damage to our enemies by our allies which they have made possible, and relatively small in terms of U. S. supply.

Mr. Crowley said that in 1943 we shipped under lend-lease a little over 1 per cent of our total beef and veal supply, about 11 per cent of our lamb and mutton and not quite 15 1/2 per cent of our pork. This amounted to three-tenths of an ounce per week of beef and veal from each U. S. civilian, the same amount of lamb and mutton and 5 oz. of pork. In January, 1944 shipments of beef, veal, lamb and mutton took a larger proportion of the supply than the average monthly shipments in 1943, while shipments of pork were less than in 1943. Lend-lease shipments of all meats in 1943 amounted to about 9 1/2 per cent of the total supply.

The United States in 1943 shipped 16 per cent of its edible fats and oils, including lard, oleomargarine, rendered

pork fat and various vegetable oils, but excluding butter.

## LATE NEWS—FLASHES

It is reported by the Provisioner's Washington representative that an amendment to MPR 389, which will give additional transportation allowances on sausage sales to war agencies and revise smoking qualifications for Lebanon sausage, will be issued shortly.

An amendment to RMPR 148, which will revise ceiling prices on dry, smoked pork in most areas, will also be issued shortly. The amendment will reduce the prices of pork neckbones and hind pork feet.

## RAISE HOG CEILING

In Amendment 5 to MPR 469 the Office of Price Administration increased the ceiling price for live hogs in Tama, Poweshiek and Mahaska counties of Iowa. Maximum prices for live hogs at all selling stations in these three counties has been raised to \$14.35 per cwt, from \$14.30. OPA said the adjustment was needed to establish a proper relationship between prices in the three counties and those in competitive markets. The amendment is effective March 13.

# OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

## A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

## "BABY BOSS" HOG DEHAIRER

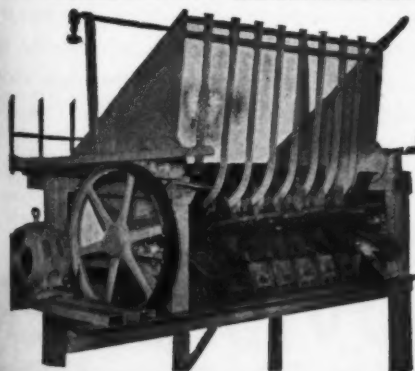
This little machine has proved itself a Godsend to the small hog slaughterer. Not only is he able to turn out as well cleaned hogs as the biggest packer, but he is relieved of having to do this irksome work by hand.

The same principle of cleaning is built into the "BABY BOSS" Dehairer and makes its operation as effective as the largest size machine.

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## War Containers on A.M.A. Conference Program

Packaging and packing requirements for shipping to the armed forces overseas will be explained by a panel of Army and Navy officers at the American Management Association annual packaging conference, scheduled for March 28 to 30 at the Palmer House, Chicago. The conference will be held in conjunction with the association's fourteenth annual packaging exposition.

At another panel session, representatives of WPB and industry experts will answer questions on the status of critical materials. Taking part will be the following WPB members: Rex W. Hovey, director of the paper division; Robert A. Morris, deputy director, containers division; Robert G. Peck, containers division, and P. C. Rector, director, plastics section. The business men will include P. C. Leffel, vice president, General Box Co., who will answer questions on wooden containers and Robert Dulman, packaging engineer, Libby, McNeill, & Libby, who will discuss glass.

Other speakers and their topics include M. J. Williamson, vice president, McGraw-Hill Publishing Co., "The Future of Processed Foods"; V. Sherman, Federal Telephone & Radio Corp., "Electronics—New Magic in Packaging"; Professors R. F. Breyer and Reavis Cox, Wharton School of Finance and Commerce, University of Pennsylvania, "Packaging Cost and Packaging Performance"; Douglas S. Kirk, Quaker Oats Co., "What Users Want and Need in Post-War Packaging Machinery"; F. A. Nuesle, Defender Photo Supply Co., "The Organization and Operation of a Packaging Department," and M. D. Miller, American Airlines, Inc., "Packaging for Air Cargo."

There will also be a session devoted to case stories in paper conservation and container re-use, and a technical session. At the latter, C. E. Maier, director of container research for Continental Can Co., and S. L. Plugge, manager of manufacturing research for the same company, will discuss "Underfilm Corrosion on Organic Coated Metal Food Containers."

### OPA CHANGES ITS RULES

Effective April 1, no "suspension order" proceedings will be instituted against violators of rationing regulations unless at least seven days notice is given, the Office of Price Administration announced this week in issuing Revised Procedural Regulation 4. This change from the prevailing notice period of three days is one of several revisions being made in OPA rules of procedure for "suspension order" cases. In these cases OPA can suspend the right of a consumer or dealer to buy, sell or

use a rationed commodity for a stated period of time.

These rules apply only in cases of violations of rationing regulations, and only in cases heard before OPA hearing commissioners. They do not apply to OPA court actions nor to hearings before local rationing boards.

### CONTAINER SAVING URGED

The margarine industry advisory committee has recommended a reduction in the use of critical shipping container materials during 1944 as compared with 1943. The recommendations propose the additional saving principally by a reduction in the test weight of container board, and elimination of some smaller size containers. The report recommended the following:

1.—That the (Mullen) test per square inch of board for shipping containers not exceed 175 lbs. No minimum is suggested because it is felt that a lesser weight would be used, when practicable and available. Boards running as high as 250-lb. test now are being used.

2.—That no solid fiber board be used in shipping containers for domestic use, effecting a possible 50 per cent reduction in weight.

3.—That margarine for consumer distribution (not industrial use) be packed in shipping containers of sizes 12, 24 and 30 lbs. or larger; that 2-lb. or larger size prints of margarine be packed in shipping containers of 24 lbs. or larger; that 12-lb. containers not be used in 1944 in excess of the percentage packed in 1943. The 18- and 20-lb. containers would be discontinued, and the percentage limitation of 12-lb. containers would preclude the shift from the 18- and 20-lb. containers to the 12-lb. container.

### Canadian Hog Numbers at Record Level

MONTREAL.—The Dominion Bureau of Statistics recently reported that the number of hogs on farms on December 1, 1943, reached an all-time high of 9,473,000 head. The increase was common to all provinces with the exception of Ontario, and was particularly marked in the three Prairie provinces. The high number of hogs on farms December 1 has been reflected in marketings during the past two months, indicating that marketings will continue heavy throughout the first half of 1944.

"As at December 1, an over-all decrease of 7.5 per cent was indicated in the number of sows expected to farrow during the spring of 1944 but in the light of additional bonus payments to hog producers announced early in January it is not unlikely that the indicated downward trend has been reversed," the bureau said.

### DFDO 75.2 Meeting

(Continued from page 14.)

head per week would be taken from them, or more than 50 per cent of the supply of those whose volume was over 52 per week. Government officials agreed this required clarification.

ARMY.—The Army will buy the carcass and boneless beef from packers subject to Amendment 7 in accordance with its specifications and purchasing procedure, according to Mr. Chamberlain. The 23 Quartermaster market centers buying meat will deal with packers in their areas, submitting requirements and receiving offers. The Army will take all of the 50 per cent of the packer's Army style beef production; if the local market center cannot use it, the meat will be disposed of through field headquarters in Chicago.

Army veterinarians will inspect the eligible beef in the packer's plant; if 100 cattle have been approved by the Meat Inspection Division as eligible for Army use, and the Army passes only 90, 45 rather than 50 cattle will go to the Army. In case the Army wishes to purchase livers and tongues, these organs from cattle passed under limited inspection will be eligible for sale. Inspected carcass meat not taken by the Army may be sold in civilian channels.

### FTC Holds You Must Pack To Use "Packing" in Name

A Federal Trade Commission case dealing with the proper use of the term "Packing" in a company's name should be of interest to meat packers even though the concern involved is not in the meat industry. The FTC found that the food wholesaling firm—the Atlantic Packing Co.—did pack some dry foods, including lima beans, rice, lentils and black-eyed peas, but did not pack the canned goods sold under its name. The FTC prohibited the company from using the trade name "Atlantic Packing Co.," or any trade name containing the word "Packing" in connection with any product which it did not actually pack. The firm has petitioned for a review of the case and a final decision is expected some time in 1944.

### RENDERERS NAME OFFICERS

At the fifth regional area meeting of the National Renderers' Association in Chicago this week, the following officers were elected: John La Forge, Jr., chairman, Illinois-Wisconsin area; Theodore Ruff, secretary; John La Forge and R. Koos, directors to the national organization, and J. Herman and M. Bolden, alternate directors to the national organization.

Principal speakers included, Rae Walters, regional director, OPA; Earl Bowlers, WPB, who discussed fat salvage, priorities and truck tires, and Don Pfeiffer, president of the association who spoke on "The National Organization and Progress for the Year."



# LIVESTOCK MARKETS *Weekly Review*

## February Kill Records New Highs for Month

THE greatest February month on record in the processing of livestock was chalked up to the credit of the meat packing industry this year. New killing records for the month were made on all classes of livestock, with indications that packers worked at a near-capacity rate throughout the 29-day period.

Once again it was the hogs that featured the slaughter totals. The new mark for the month was 7,379,971 head, which was almost 1,500,000 head greater than the previous all-time high. It also marked the eleventh consecutive month of new slaughter records, which series began in March, 1943.

The hog kill was not quite so large as in January, when 7,839,352 head went through plants, but it ranked far above the February, 1943, total of 4,335,306 head. In the first two months of this year, the industry processed 15,219,323 head, a total only slightly smaller than the January-February-March record made 20 years ago.

Cattle slaughter continued at an extremely heavy rate. Slaughter for February at 1,042,515 head was about 100,000 head under the 1,141,081 head killed a month earlier, but was considerably larger than slaughter for February a year earlier, when 853,912 head were processed. It was the first time on record that February kill had exceeded the million mark. Calf slaughter in the same period set a new record of 441,196 head compared with 467,677 head in January and 331,166 head in February last year.

A total of 1,500,763 head of sheep and lambs was killed during the month under review. This is less than the January total, which was 1,932,987 head, but ranked a little larger than the 1,498,703 head killed in February, 1943.

### FEBRUARY SLAUGHTER

	Cattle	Hogs	Sheep
1944	1,042,515	7,379,971	1,500,763
1943	853,912	4,335,306	1,498,703
1942	591,913	3,892,077	1,408,657
1941	717,434	3,725,255	1,390,720
1940	715,118	4,277,212	1,312,541

### TWO MONTHS' TOTALS

Following are the numbers of animals slaughtered under federal inspection the first two months of this year, with comparisons:

	Cattle	Hogs	Sheep
January	1,141,081	7,839,352	1,932,987
February	1,042,515	7,379,971	1,500,763
Totals	2,183,596	15,219,323	3,433,750
1943	1,781,412	9,766,215	3,223,159
1942	1,948,172	9,722,090	3,017,648
1941	1,906,763	8,242,569	3,015,598
1940	1,542,466	9,633,005	2,910,734

## DOMINION SEES U. K. AS BIG POST-WAR MARKET

MONTREAL.—Hon. J. G. Gardiner, Minister of Agriculture, recently told the Canadian House of Commons that Canada has a double opportunity in supplying surplus beef to the United Kingdom at present—to meet urgent current needs and to build up a market there for the post-war years. He said Canada may need a market for 300,000 head of cattle a year after the war and that there might be a pressing need for sales in the United Kingdom. If high quality beef were shipped at present, the prospects of holding the market when competitors appeared would be improved, he added.

### HOG PRICE INVESTIGATION

A resolution (S Res. 260) authorizing the Senate committee on agriculture to make an investigation of market conditions affecting hog prices, with a view to determining whether packers are depressing such prices by refusing to buy hogs to which support prices are applicable and by purchasing hogs which are above or below the support weight range, has been referred to the committee.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, March 7, 1944, as reported by the Food Distribution Administration:

### CATTLE:

Steers, good, 1000-lb.	\$16.75@16.80
Cows, good, 1430-lb.	11.50
Cows, canner and common	6.50@10.25
Bulls, good and medium	11.50@12.00
Bulls, cutter to common	8.00@11.00

### CALVES:

Vealers, good and choice	\$19.50@20.00
Vealers, medium and good	17.00@19.00
Vealers, common and medium	12.00@16.00
Vealers, culls	8.00
Calves, cull to medium	9.50@13.00

### HOGS:

Hogs, good and choice, 160@200 lb.	\$14.15
Hogs, good and choice, 200@350 lb.	14.30
Sows	11.50

### LAMBS:

Sheep and lambs	14.25
-----------------	-------

Receipts of salable livestock at Jersey City market for week ended March 4, 1944:

	Cattle	Calves	Hogs	Sheep
Salable receipts	913	1,176	911	398
Total with directs	6,292	8,865	28,252	30,726

Previous week:

Salable receipts	994	886	812	390
Total with directs	8,408	6,891	27,818	44,077

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., March 9.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady to 10c higher.

### Hogs, good to choice:

160-180 lb.	\$11.00@12.75
180-200 lb.	12.25@13.45
200-330 lb.	13.10@13.50
330-360 lb.	12.70@13.45

### Sows:

270-400 lb.	\$11.65@12.30
400-450 lb.	11.55@12.30

Receipts of hogs at Corn Belt markets for the week ended March 9:

	This week	Last week
Friday, Mar. 3	49,900	60,100
Saturday, Mar. 4	43,600	49,900
Monday, Mar. 6	48,300	51,600
Tuesday, Mar. 7	52,000	54,800
Wednesday, Mar. 8	26,100	59,900
Thursday, Mar. 9	45,300	51,700



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CHICAGO



# PACKERS' PURCHASES

# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, March 9, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Purchases of livestock by packers at principal markets for the week ending Saturday, March 4, 1944, as reported to The National Provisioner:

## CHICAGO

Big purchases: Armour and Company, 12,319; Swift & Company, 6,890; Wilson & Co., 6,878; Western Packing Co., Inc., 6,015; Agar Packing Co., 6,088; Shippers, 13,080; Others, 40,063.  
Total: 24,484 cattle; 4,094 calves; 94,043 hogs; 13,883 sheep.

## KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,321	606	11,925	5,917
Cudahy Pkg. Co.	2,194	579	5,323	6,193
Swift & Company	2,051	528	9,135	4,881
Wilson & Co.	1,778	575	5,948	3,080
Campbell Soap Co.	1,365	22	...	...
Others	4,718	...	1,724	2,901
Total	15,425	2,310	34,055	22,972

## OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	7,116	25,153	12,153	...
Cudahy Pkg. Co.	5,073	18,915	9,243	...
Swift & Company	5,374	19,217	7,089	...
Wilson & Co.	2,726	10,610	1,697	...
Others	13,865	...	...	...
Total	22,062	73,995	20,192	...

Cattle and calves: Eagle Pkg. Co., 23; Greater Cattle and calves: Geo. Hoffman & Co., 69; Kroger Pkg. Co., 1,062; Rothschild & Sons 243; John Roth 130; South Omaha Pkg. Co. 571; Nebraska Beef Co. 741.  
Total: 22,062 cattle and calves; 87,760 hogs, and 30,182 sheep.

## EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,978	1,180	19,972	1,313
Swift & Company	2,127	1,567	13,638	1,155
Butler Pkg. Co.	1,431	...	7,307	229
Ed Pkg. Co.	...	...	2,030	...
Laclede Pkg. Co.	...	...	3,008	...
Evoy Pkg. Co.	...	...	4,820	...
Wolf Pkg. Co.	...	...	774	...
Others	2,428	68	3,424	289
Shippers	5,247	2,162	19,459	...
Total	12,873	4,977	74,457	2,990

## SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,228	98	23,174	5,425
Armour and Company	4,453	31	23,883	5,593
Swift & Company	2,711	27	9,061	3,268
Others	263	...	63	...
Shippers	6,368	2	10,106	1,573
Total	18,023	158	67,157	15,859

## ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,948	484	17,083	11,631
Armour and Company	3,065	516	15,175	5,650
Others	2,642	61	2,840	3,105
Total	8,655	1,061	35,104	20,286

Not including 10,920 hogs bought direct.

## OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	956	614	4,984	315
Wilson & Co.	838	642	4,910	378
Others	274	8	817	...
Total	2,068	1,264	10,661	693

Not including 698 cattle and 13,964 hogs bought direct.

## WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	886	324	9,910	1,441
Dunn & Osterling	86	...	51	...
Paul W. Doid	76	...	891	...
Lawler Pkg. Co.	44	...	33	...
Others	1,391	...	715	98
Total	3,272	324	11,630	1,539

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,100	1,154	5,077	3,943
Swift & Company	1,022	800	5,564	3,997
Others	349	3	1,061	...
Total	2,471	1,957	10,702	7,940

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,064	172	6,478	9,657
Swift & Company	2,242	53	7,498	5,193
Cudahy Pkg. Co.	1,061	186	3,461	3,931
Others	2,538	91	2,385	617
Total	8,205	352	19,822	19,398

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
B. W. Gall's Sons	...	...	...	200
R. Kahn's Sons Co.	1,091	126	8,519	63
Lottery Packing Co.	...	...	...	...
H. H. Meyer Pkg. Co.	9	...	4,842	...
J. Schlachter	308	105	...	...
J. F. Schroth P. Co.	10	...	4,148	...
J. F. Schroth P. Co.	308	108	...	...
Others	1,868	790	833	62
Shippers	...	181	2,020	...
Total	3,615	1,570	20,738	315

Not including 1,325 cattle and 4,140 hogs bought direct.

## Hogs (soft & oily not quoted):

## BARROWS AND GILTS:

## Good and Choice:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
120-140 lbs.	\$10.50@12.25	\$10.35@11.50	...	...	...
140-160 lbs.	11.75@13.00	11.35@12.50	11.50@12.75	11.25@12.75	10.90@12.65
160-180 lbs.	12.50@14.00	12.35@13.70	12.50@13.00	12.35@13.55	12.00@13.15
180-200 lbs.	13.75@14.10	13.60@14.00	12.75@13.45	13.35@13.75	13.15@13.65
200-220 lbs.	14.00@14.20	13.90@14.00	13.45@13.55	13.65@13.75	13.65 only
220-240 lbs.	14.00@14.20	13.90@14.00	13.45@13.70	13.65@13.75	13.65 only
240-270 lbs.	14.00@14.20	13.80@14.00	13.45@13.70	13.65@13.75	13.65 only
270-300 lbs.	14.00@14.15	13.70@13.85	13.45@13.55	13.65@13.75	13.65 only
300-330 lbs.	14.00@14.10	13.70@13.75	13.45@13.55	13.65@13.75	13.65 only
330-360 lbs.	14.00@14.10	13.25@13.70	13.15@13.45	13.35@13.70	13.00@13.65

## Medium:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
160-220 lbs.	12.00@13.85	11.50@13.75	11.50@13.25	11.00@13.50	11.75@13.25

## SOWS:

## Good and Choice:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
270-300 lbs.	13.75@13.85	13.25 only	12.85@13.00	12.90@13.10	12.85@12.75
300-330 lbs.	13.65@13.75	13.25 only	12.85@13.00	12.90@13.10	12.85@12.75
330-360 lbs.	13.65@13.75	13.25 only	12.85@13.00	12.85@13.00	12.85@12.75
360-400 lbs.	13.60@13.05	13.25 only	12.75@12.90	12.85@13.00	12.85@12.75

## Good:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
400-450 lbs.	13.60@13.65	13.25 only	12.75@12.90	12.75@12.90	12.65@12.75
450-550 lbs.	13.40@13.60	13.25 only	12.75@12.90	12.75@12.90	12.65@12.75

## Medium:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
250-550 lbs.	11.00@13.00	11.25@13.10	12.25@12.55	12.05@13.00	12.25@12.50

## Slaughter Cattle, Vealers and Calves:

## STEERS, Choice:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
700-900 lbs.	15.75@16.75	15.00@16.00	15.00@16.25	15.00@16.00	15.50@16.50
900-1100 lbs.	16.25@17.00	15.25@16.25	15.25@16.50	15.25@16.25	15.75@16.75
1100-1300 lbs.	16.25@17.00	15.50@16.50	15.50@16.65	15.25@16.25	15.75@16.75
1300-1500 lbs.	16.25@17.00	15.50@16.50	15.50@16.65	15.25@16.25	15.75@16.75

## STEERS, Good:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
700-900 lbs.	14.50@15.75	13.75@15.25	13.75@15.25	13.75@15.25	14.25@15.75
900-1100 lbs.	14.50@16.25	14.00@15.50	14.00@15.50	14.00@15.25	14.25@15.75
1100-1300 lbs.	14.50@16.25	14.25@15.50	14.00@15.50	14.00@15.25	14.25@15.75
1300-1500 lbs.	14.50@16.25	14.25@15.50	14.00@15.50	14.00@15.25	14.25@15.75

## STEERS, Medium:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
700-1100 lbs.	12.50@14.50	11.75@13.75	12.00@14.00	12.00@14.00	11.75@14.25
1100-1300 lbs.	12.75@14.50	12.00@14.00	12.25@14.00	12.00@14.00	11.75@14.25

## STEERS, Common:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
700-1100 lbs.	11.00@12.75	10.00@12.00	10.25@12.00	10.00@12.00	10.75@11.75

## HEIFERS, Choice:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
600-800 lbs.	15.50@16.25	14.50@15.50	14.75@15.50	14.75@15.75	14.75@15.75
800-1000 lbs.	15.75@16.75	14.50@15.50	14.75@15.85	14.75@16.00	14.75@15.75

## HEIFERS, Good:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
600-800 lbs.	14.25@15.25	13.50@14.50	13.50@14.75	13.25@14.75	13.25@14.75
800-1000 lbs.	14.50@15.50	13.50@14.50	13.50@15.00	13.50@14.75	13.25@14.75

## HEIFERS, Medium:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
500-900 lbs.	11.50@14.50	11.50@13.50	11.25@13.50	11.00@13.50	11.00@13.25

## HEIFERS, Common:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
500-900 lbs.	10.00@11.50	9.75@11.50	9.25@11.25	9.00@11.00	9.75@11.00

## COWS, All Weights:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
Good	12.50@13.50	11.50@12.75	11.50@12.50	11.50@12.50	10.75@12.75
Medium	10.75@12.50	9.75@11.50	10.00@11.50	10.00@11.50	8.75@10.75
Cutter & common	7.25@10.75	7.75@ 9.75	7.50@10.00	7.50@10.00	7.50@ 8.75
Canner	6.75@ 7.25	6.50@ 7.75	6.50@ 7.50	6.00@ 7.50	6.50@ 7.50

## BULLS (Ylgs. Excl.), All Weights:

Weight	Chicago	Nat. Strk. Yds.	Omaha	Kans. City	St. Paul
Beef, good	11.75@12.50	11.50@12.25	11.50@12.00	11.75@12.50	11.00@11.75
Sausage, good	10.50@11.50	10.50@11.50	11.00@11.50	10.75@11.50	10.75@11.50
Sausage, medium	10.50@11.50	9.50@10.50	9.75@11.00	9.50@10.75	9.75@10.75
Sausage, cutter & com.	9.00@10.50	8.00@ 9.50	7.75@ 9.75	8.00	



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended March 4, 1944.

### CATTLE

	Week ended Mar. 4	Prev. week	Cor. week, 1943
Chicago	24,484	25,976	21,036
Kansas City	14,971	10,863	15,902
Omaha	22,659	23,545	18,598
East St. Louis	7,626	8,094	8,575
St. Joseph	7,977	7,736	8,853
Sioux City	11,572	12,019	11,069
Wichita	2,205	3,112	4,076
Philadelphia	2,821	2,498	1,865
Indianapolis	2,570	2,210	1,969
New York & Jersey City	11,067	10,796	7,773
Oklahoma City	4,018	3,547	4,291
Cincinnati	4,941	4,922	2,847
Denver	7,487	7,069	4,173
St. Paul	12,964	12,713	11,371
Milwaukee	3,766	3,738	2,436
Total	141,148	144,838	122,954

\*Cattle and calves.

### HOGS

Chicago	165,536	164,199	94,736
Kansas City	86,697	90,057	33,846
Omaha	80,227	96,467	45,225
East St. Louis	54,968	56,657	100,446
St. Joseph	43,716	61,189	17,000
Sioux City	59,068	51,714	31,538
Wichita	10,921	11,818	8,497
Philadelphia	15,392	18,336	13,732
Indianapolis	29,345	29,007	15,958
New York & Jersey City	63,795	56,897	40,441
Oklahoma City	24,625	22,148	13,326
Cincinnati	19,217	22,130	15,171
Denver	22,687	22,065	11,584
St. Paul	84,984	92,187	40,921
Milwaukee	14,341	12,681	7,620
Total	781,509	801,542	452,643

\*Includes National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.

### SHEEP

Chicago	19,848	16,693	16,185
Kansas City	20,222	19,245	23,454
Omaha	33,695	33,332	32,918
East St. Louis	2,990	2,805	8,307
St. Joseph	17,181	16,703	19,771
Sioux City	15,773	21,049	16,392
Wichita	1,441	2,102	3,175
Philadelphia	1,978	1,902	3,028
Indianapolis	1,987	1,349	972
New York & Jersey City	48,102	52,246	45,197
Oklahoma City	693	632	1,572
Cincinnati	814	845	532
Denver	13,237	13,285	12,131
St. Paul	12,586	13,628	13,187
Milwaukee	901	1,069	1,947
Total	190,348	196,928	198,171

†Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Mar. 4.

At 20 markets:	Cattle	Hogs	Sheep
Week ended Mar. 4	224,000	765,000	265,000
Previous week	238,000	861,000	243,000
Year ago	214,000	499,000	263,000
1942	201,000	411,000	293,000
1941	166,000	336,000	234,000

At 11 markets:	Cattle	Hogs	Sheep
Week ended Mar. 4	207,000	728,000	267,000
Previous week	208,000	728,000	267,000
Year ago	208,000	498,000	263,000
1942	201,000	411,000	293,000
1941	166,000	336,000	234,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Mar. 4	166,000	600,000	182,000
Previous week	171,000	650,000	177,000
Year ago	152,000	368,000	196,000
1942	144,000	288,000	203,000
1941	109,000	262,000	158,000

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended March 4.

	Cattle	Calves	Hogs
Week ended March 4	1,387	538	23,172
Last week	1,907	643	18,550
Last year	511	65	12,428

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
<b>STEERS, carcass</b>			
Week ending March 4, 1944	3,228	1,515	901
Week previous	3,109	1,308	910
Same week year ago	5,572	1,406	1,161
<b>COWS, carcass</b>			
Week ending March 4, 1944	1,467	1,445	1,000
Week previous	1,735	1,302	1,401
Same week year ago	829	1,265	1,704
<b>BULLS, carcass</b>			
Week ending March 4, 1944	483	23	330
Week previous	457	26	30
Same week year ago	226	7	80
<b>VEAL, carcass</b>			
Week ending March 4, 1944	7,502	1,164	730
Week previous	7,465	1,152	730
Same week year ago	5,150	381	71
<b>LAMB, carcass</b>			
Week ending March 4, 1944	24,206	432	14,800
Week previous	27,238	749	14,007
Same week year ago	25,887	8,928	11,364
<b>MUTTON, carcass</b>			
Week ending March 4, 1944	1,197	8,350	604
Week previous	2,304	8,107	606
Same week year ago	1,597	652	1,082
<b>PORK CUTS, lbs.</b>			
Week ending March 4, 1944	2,360,346	418,678	362,406
Week previous	2,300,364	458,763	329,811
Same week year ago	600,946	310,331	313,261
<b>BEEF CUTS, lbs.</b>			
Week ending March 4, 1944	160,049	...	...
Week previous	289,165	...	...
Same week year ago	82,347	...	...
<b>LOCAL SLAUGHTERS</b>			
<b>CATTLE, head</b>			
Week ending March 4, 1944	11,056	2,821	...
Week previous	10,836	2,498	...
Same week year ago	7,733	1,966	...
<b>CALVES, head</b>			
Week ending March 4, 1944	8,608	2,455	...
Week previous	7,807	2,429	...
Same week year ago	11,045	2,549	...
<b>HOGS, head</b>			
Week ending March 4, 1944	60,612	15,392	...
Week previous	60,554	13,336	...
Same week year ago	42,967	13,732	...
<b>SHEEP, head</b>			
Week ending March 4, 1944	48,102	1,978	...
Week previous	52,246	1,992	...
Same week year ago	45,197	3,028	...

Country dressed product at New York totaled 8,351 veal, 22 hogs and 495 lambs. Previous week 6,071 veal, 10 hogs and 262 lambs in addition to that shown above.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Mar. 3	2,330	563	22,564	3,390
Sat., Mar. 4	444	94	9,405	532
Mon., Mar. 6	15,247	695	27,534	5,079
Tues., Mar. 7	7,624	1,022	18,922	1,419
Wed., Mar. 8	10,963	905	21,777	4,553
Thurs., Mar. 9	5,500	800	24,000	7,000

\*Week so far... 39,334 3,122 92,233 18,051  
Week ago... 43,739 3,933 125,096 27,511  
Year ago... 33,531 3,408 69,937 24,824  
Two years ago... 34,169 3,835 72,672 45,615

\*Including 140 cattle, 5 calves, 32,074 hogs and 2,155 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Mar. 3	853	52	8,381	695
Sat., Mar. 4	122	...	858	205
Mon., Mar. 6	4,411	1	3,946	1,559
Tues., Mar. 7	3,173	251	1,949	441
Wed., Mar. 8	4,726	65	1,523	2,186
Thurs., Mar. 9	5,000	209	2,060	1,060

Week's total... 15,310 517 9,418 4,980  
Prev. week... 17,191 637 10,781 8,520  
Year ago... 12,956 974 9,230 4,956  
Two years ago... 9,095 298 3,744 8,290

### MARCH AND YEAR MOVEMENT

	1944	1943	1944	1943
Cattle	60,770	57,894	463,171	392,372
Calves	5,889	6,643	41,280	35,353
Hogs	186,687	144,439	1,521,548	1,136,490
Sheep	36,377	47,158	362,336	378,691

†All receipts include directs.

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, March 9:

	Week ended March 9	Prev. week
Packers' purchases	61,151	79,348
Shippers' purchases	13,157	13,365
Total	74,308	92,713

## WEEKLY INSPECTED KILL

Processing of meat animals at 31 inspected centers continued at a heavy rate during the week ended March 4. Slaughter of hogs and sheep showed slight declines from a week earlier while cattle and calf kill were up.

Cattle Calves Hogs Sheep

**NORTH ATLANTIC**  
New York, Newark, Jersey City... 11,007 8,608 63,795 48,112  
Baltimore & Philadelphia... 4,038 1,116 34,094 864

**EAST CENTRAL**  
Cincinnati, Cleveland, Madison... 13,846 20,264 117,114 8,773  
Chicago, Elburn 30,844 5,742 166,536 27,253  
N.St. Yds., E.St. Louis... 9,637 4,156 94,363 4,239

**NORTH CENTRAL N.W.**  
Omaha, Lincoln, N.W. 1,464 99,705 26,327  
Sioux City... 11,572 223 59,955 15,770

**So. St. Paul, St. Paul, Newport, 14,591 11,722 114,213 12,179**

**Iowa & So. Minn. 10,376 6,851 262,791 55,009**

**NORTH CENTRAL S.W.**  
Kansas City... 14,971 3,533 86,697 26,227

**St. Joseph, St. Louis, Mo. 8,997 4,124 104,921 18,469**

**SOUTHEAST**  
St. Louis, Mo. 2,907 1,671 37,682

**SOUTH CENTRAL**  
WESST... 8,369 4,694 55,775 9,519

**PACIFIC**  
Total... 184,537 74,626 1,330,220 275,776

Total prev. week 183,010 74,009 1,353,927 277,176

Total year ago 158,492 60,575 796,505 286,500

\*Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.

\*Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Montrose, Thomasville, Tifton, Ga.

\*Includes Oklahoma City, Okla., Ft. Worth, Texas, and Wichita, Kan.

\*Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

Packing plants included in above tabulation slaughtered approximately the following percentages of total slaughter under federal meat inspection during March 1943: Cattle 77.5, calves 78.7, hogs 73.0, sheep and lambs 81.7.



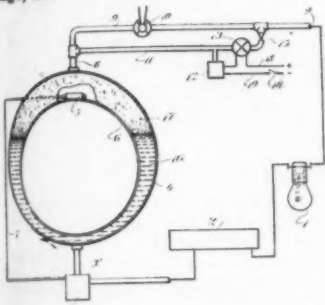
# RECENT PATENTS

## LANCASTER ALLWINE & ROMMEL

Registered Attorneys  
Patent and Trademark Causes  
402 Bowen Bldg.  
Washington, D. C.

Complete copies of any patents or trademark registrations reported below may be obtained by sending 25c for each copy desired.

No. 2,338,362, **MEANS FOR MAINTAINING OVERRUN IN ICE CREAM AND LIKE PRODUCTS**, patented January 4, 1944 by James T. Smith and Alexander L. Reiter, Chicago, Ill., assignors to Mills Novelty Company, Chicago, Ill.

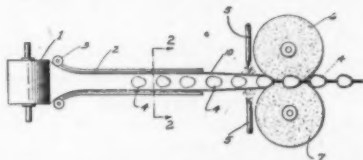


This apparatus is adapted to control the percentage of air whipped into the mix by controlling the temperature of the refrigerant.

No. 2,339,300, **REFRIGERANT COMPOSITION**, patented January 18, 1944 by Robert B. Taylor, near Knoxville, Tenn., assignor to Tennessee Valley Authority. This composition is particularly adapted to prevent discoloration in acid-containing foods which are frozen and stored in such frozen condition and which, ordinarily, readily discolor. The process includes preparing an aqueous invert sugar refrigerant solution suitable for freezing the food in direct contact therewith by inverting

sucrose with an acid inverting agent and neutralizing the acid in the invert sugar solution so formed to a hydrogen ion concentration adapted to prevent discoloration, containing the food resulting refrigerant solution maintained at a temperature below the freezing point of the food until it is frozen, and separating the frozen food from the refrigerant solution.

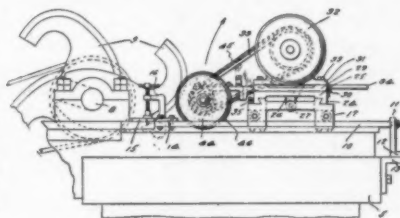
No. 2,340,260, **PACKAGING EGGS AND THE LIKE**, patented January 25, 1944 by Albert B. Clunan, Barberton, Ohio, assignor to Wingfoot Corp., Akron, Ohio.



The article to be packaged is wrapped in a rubber hydrochloride film, arranged to form a trough with the articles spaced apart, the film stretched to conform to the shape of the articles and the contacting portions of the film united.

No. 2,338,207, **EDIBLE OIL AND FAT**, patented January 4, 1944 by Sol Shappirio, Washington, D. C. Products like edible cottonseed oil have incorporated therein non-pathogenic bacteria (as timothy grass bacillus, and lactic acid bacteria) to provide antioxidants.

No. 2,338,995, **SHARPENER FOR MEAT-CHOPPING MACHINES**, patented January 11, 1944 by Frank D. Burns, Greensboro, N. C., assignor to one-half to George McSweeney, Richmond, Va.

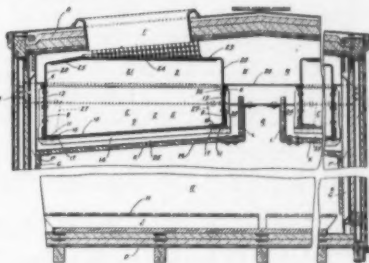


The attachment forms a permanent part of the machine and may be moved

into and out of engagement with knives.

No. 2,338,156, **SMOKE-LADEN FLOUR AND METHOD OF PRODUCING SAME**, patented January 4, 1944 by Hugh E. Allen, Northbrook, Ill., assignor of one-half to Albert G. McCaleb, Evanston, Ill. A ground meat binder is provided, produced by wood smoking cereal grain at a temperature in the neighborhood of 130 degs. F. to cause the deposit thereon of a tarry substance in substantially unabsorbed condition, and then milling the grain and the tarry substance to afford a flour having particles of the tarry substance distributed therethrough.

No. 2,338,993, **REFRIGERATOR CAR CONSTRUCTION**, patented January 11, 1944 by Charles D. Bonsall, Chicago, Ill., assignor to Standard Railway Devices Co.



This inventor aims to provide for more efficient contact of the refrigerant (disposed just under the car roof) and the circulating air in the car.

No. 2,339,305, **PACKAGING METHOD**, patented January 18, 1944 by Charley L. Wagner, Menasha, Wis., assignor to Marathon Paper Mills Co., Rothschild, Wis. Plastic cheese is packaged in a preformed, open ended wrapper disposed in a receptacle formed to the contour of the wrapper, the cheese poured, the wrapper closed, and the package removed.

No. 2,338,139, **SLICING MACHINE**, patented January 4, 1944 by Ralph E. Slayton, Larchmont, N. Y.; Adele McTerney, executrix of said Ralph E. Slayton, deceased. A new gauge plate for regulating the thickness of slices is provided. Gravity feed of the meat to be sliced is a feature.

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ALL WELD WATER HEATER

10 SIZES TO HEAT 130 TO 700  
GALLONS PER HOUR—50° Temperature Rise

Of steel . . . amply strong for the higher pressures from City mains. Easy to fire . . . economical with fuel . . . no upkeep.

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Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

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## Position Wanted

**EXPERT** in the production of fine quality and competitive sausage, outstanding line of lunch meats in variety, thoroughly schooled, competent and capable, draft exempt, married, is interested in a connection with a reliable and progressive organization, which has future possibilities. Can take complete charge and accept responsibility. Available immediately. W-607, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PACKING** house manager 25 years' experience. Practical, buying, selling and operating. Interested only in executive position with substantial company. W-608, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

**WANTED:** Experienced, practical packinghouse man. One who understands pork operations thoroughly to fill position of assistant superintendent. Must have practical experience in operation of all departments. Location—New York State. Excellent opportunity and future for the right man. We repeat—applicant must know his business, otherwise need not apply. State age, practical experience and what company connected with at present. Same will be kept in strict confidence. W-598, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

**WANTED:** General superintendent for small independent progressive plant, to supervise all killing, processing, and rendering operations. Must be under 45 and have thorough practical knowledge of all packing plant operations. Attractive proposition to right man. Reply giving full details of family status, past employment, and at least 5 references other than former employers. W-609, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Office manager for independent slaughtering plant in Alabama. Good opportunity and good salary for one who is draft exempt, whose experience has been with independent plants, and who has knowledge of packing house operations and the government rules and regulations relating to the industry. Give full particulars and availability in first letter. W-600, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**EASTERN** non-slaughtering packer, operating one of most modern plants, wants working foreman with sausage-making experience; knowledge smoking and cooking. Facilities normally for 100 employees, now employs 20 on mainly government orders, little civilian trade. Good pay and bonus to right man. Replies held strictly confidential. Give age, experience and salary expected in application. W-610, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

## Help Wanted

**WANTED:** Experienced plant superintendent for medium sized packing plant and ice manufacturing. Must have practical experience in all departments with mechanical experience including steam, electric and refrigeration. Address reply personally to JOEL WENZEL COMPANY, 4800 Jacob St., Wheeling, W. Va.

**CASING SALESMAN** for Eastern territory. Must have good casing background and experience. Write full particulars, giving sales records, age, draft status, and other pertinent information. W-608, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

## Plant for Sale

**PACKING** plant fully rented, 500 weekly hog, 150 cattle capacity; also ice plant, cold storage; 13 acres. Bargain price, account non-operating owner. Write McNaghten Inv. Co., Hutchinson, Kans.

**FOR SALE:** State inspected meat plant in northwest. Fully equipped, lots of cooler room, good territory. Operating now and priced to sell. PS-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Small packing house in Southwest Kansas. Fully equipped. Large cooler space. Excellent territory. Price reasonable. W-611, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Slaughter house and ranch house in the heart of good beef country. In large Western city. W-612, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment Wanted

**WANTED:** 1 Ammonia coil blower unit, from 2 to 4 ton capacity, 1 portable Toledo pan scale, preferably 180 lb. dial, 1 portable Toledo platform scale, with 500 lb. dial, 3 aluminum or stainless steel, steam-jacketed kettles, from 100 to 200 gallon capacity. Contact Royal Meat Products Co., 707 Linwood Ave., Kansas City, Mo.

**Portable** invoice machines to carry invoices 9 1/2" long by 6 1/2" wide. Advise quantity you have and condition of machines. HYGRADE FOOD PRODUCTS CORP., 2511 Michigan Ave., Detroit 16, Mich.

**WANTED:** New or used 150 ton hydraulic cranking press and pump for same. W-613, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

**WANTED:** Vacuum mixer, 1,000 lbs. with vacuum pump and motor. On rental or sales basis. W-614, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

**FOR SALE:** 1—Vertical cooker or dryer, 19' dia. x 4'10" high; 2—#3 OR Mitte & Merrill Hot; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers, 3—#41 Meat graders; 1—#27 Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co. Inc., 14-19 Park Row, New York City 7, N. Y.

**FOR SALE:** 1—Ball Ice Machine Co. Ammonia Compressor, steam driven, 40 to 50 tons refrigeration, complete with ammonia condensers and a welded steel tank 3'x20' suitable for 150# pressure; also wood and steel tanks, pumps, valves, pipe, fittings and boiler tubes. JOH. GREENSPON'S SON PIPE CORP., National Stock Yards, Ill.

### Used Equipment for Sale

300 lb. Buffalo sausage stuffer.....\$200  
200 lb. Randall sausage stuffer.....\$200  
No. 48 B. Buffalo cutter, 25 H.P.....\$450  
Boss fat back skinner, 2 H.P.....\$450  
Boss head cheese cutter, 1 1/2 H.P.....\$450  
5 1/2 x 6 Jurick compressor.....\$450  
4' x 7' dry cooker, oil and waste. Sav.....\$900  
Tracks, hangers, smoke house and refrig. doors, trolleys, small silent cutters, bacon slicers, 500 lb. elec. scale, etc.

CHAS. ABRAMS, 68 N. 2nd St., Philadelphia, Pa. Walnut 6835.

**FOR SALE:** One Calvert electric bacon drier in excellent condition, complete \$275.00; 1ab Spokane. CARSTENS PACKING COMPANY, P.O. Box 2006, Spokane, Wash.

**FOR SALE:** S-ANDERSON OIL EXPELLERS No. 1, with feeders, tempering apparatus, 15 H.P. motors, rebuilt. CONSOLIDATED PRODUCTIONS CO., 15 Park Row, New York 7, N. Y.

**FOR SALE:** One used 400 lb. Boss air stuffer in good condition. PS-59, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment Wanted

**WE WILL PAY HIGHEST PRICES**—for wooden boxmaking machinery; nailing machines, boxboard matchers, printers, and resaws, etc. Keytons Machinery Co., 324 Fourth Ave., Pittsburgh, Pa.

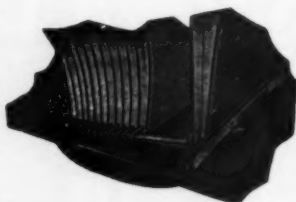
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# ADVERTISERS in this Issue of The National Provisioner

Advanced Engineering Corporation.....	35	James, E. G., Co.....	32	Standard Conveyor Co.....	43
Allbright-Nell Co., The.....	31	Jamison Cold Storage Door Co.....	33	Stange, Wm. J., Co.....	19
Armour and Company.....	12	Kahn's E. Sons Co.....	57	Stedman's Fdy. & Machine Wks.....	46
Aurora Pump Co.....	41	Kalamazoo Vegetable Parchment Co.....	6	Superior Packing Co.....	57
Baker Ice Machine Co., Inc.....	38	Kennett-Murray & Co.....	52	Swift & Company.....	Fourth Cover
Bemis Bro. Bag Co.....	37	Kewanee Boiler Corp.....	55	Transparent Package Co.....	Front Cover
Carrier Corporation.....	3	Kold-Hold Manufacturing Co.....	55	Traver Corp.....	9
Cincinnati Butchers' Supply Co.....	49	Legg, A. C. Packing Co.....	49	United States Rubber Company.....	41
Cincinnati Cotton Products Co.....	48	Levi, Berth., & Co.....	57	Vilter Manufacturing Co.....	11
Continental Can Co.....	26	Master Electric Company.....	23	Vogt, F. G. & Sons, Inc.....	57
Cork Import Corporation.....	39	Mayer, H. J. & Sons, Inc.....	39	Weston Trucking & Forwarding Co.....	57
Corn Products Sales Co.....	7	McMurray, L. H.....	52	Worcester Salt Company.....	8
Cudahy Packing Co.....	24	Meyer, H. H. Packing Co.....	57		
Daniels Manufacturing Co.....	21	Midland Paint & Varnish Co.....	47		
Dexter Folder Co.....	34	Milts & Merrill.....	47		
Diamond Crystal Salt Co.....	25	Marrell, John & Co.....	57		
Dole Refrigerating Co.....	52	Niagara Blower Co.....	30		
Exact Weight Scale Co.....	36	Oakite Products, Inc.....	33		
Felin, John J., & Co., Inc.....	58	Packers Commission Co.....	28		
Fuller Brush Co.....	41	Paterson Parchment Paper Co.....	10		
Girdler Corporation, The.....	22	Preservaline Mfg. Co.....	29		
Globe Co.....	4, 5	Rath Packing Company.....	57		
Griffith Laboratories, The.....	Third Cover	Robbins & Myers, Inc.....	43		
Grundler Crusher & Pulverizer Co.....	48	Salzman, Max, Inc.....	33		
Hunter Packing Co.....	58	Schaefer, Willibald Co.....	46		
Hygrade Food Products Corp.....	58	Smith's Sons Co., John E.....	Second Cover		
		Specialty Mfrs. Sales Co.....	20		

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Local and Western Shippers  
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.....43  
.....19  
.....44  
.....57  
Fourth Cover

Front Cover  
..... 9

.....41

.....11  
.....57

.....57  
.....6

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